

Great  
Majestic  
Ranges  
Catalog No. 15





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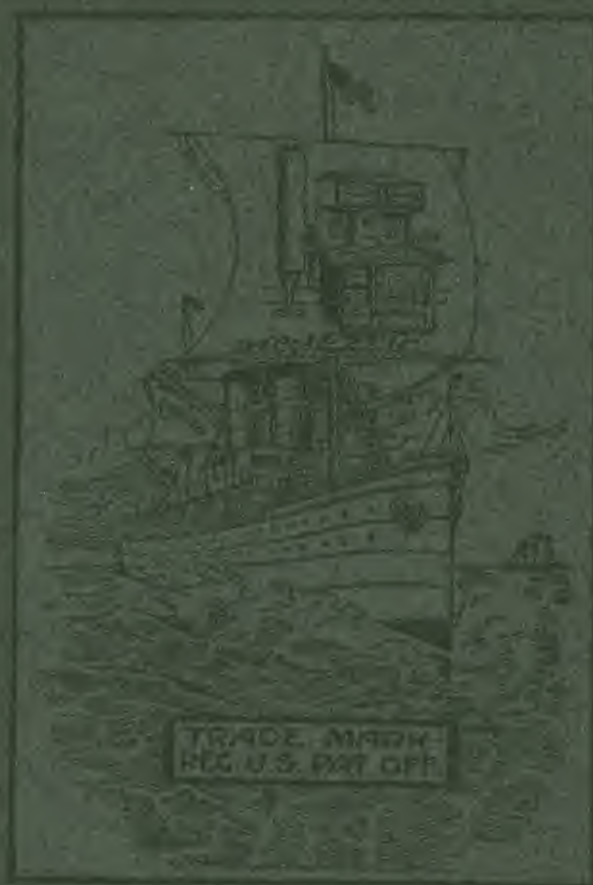
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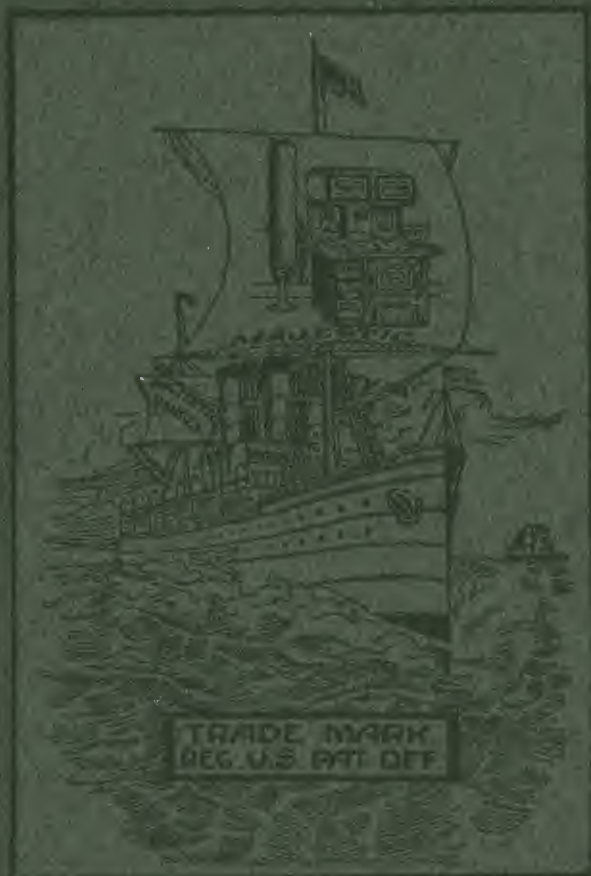
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# MAJESTIC RANGES

RANGES WITH A REPUTATION, MADE TO LAST A  
LIFETIME AND WILL DO SO IF PROPERLY HANDLED



67 2/3

PUT THEM UP TO A GOOD FLUE AND THEY DO  
**MORE WORK** WITH **LESS FUEL**  
— THAN ANY OTHER —

Made of Malleable and Charcoal Iron

CAN BE HANDLED AND SHIPPED TO ANY PART  
OF THE WORLD WITHOUT BREAKAGE

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## MAJESTIC MANUFACTURING CO.

SAINT LOUIS



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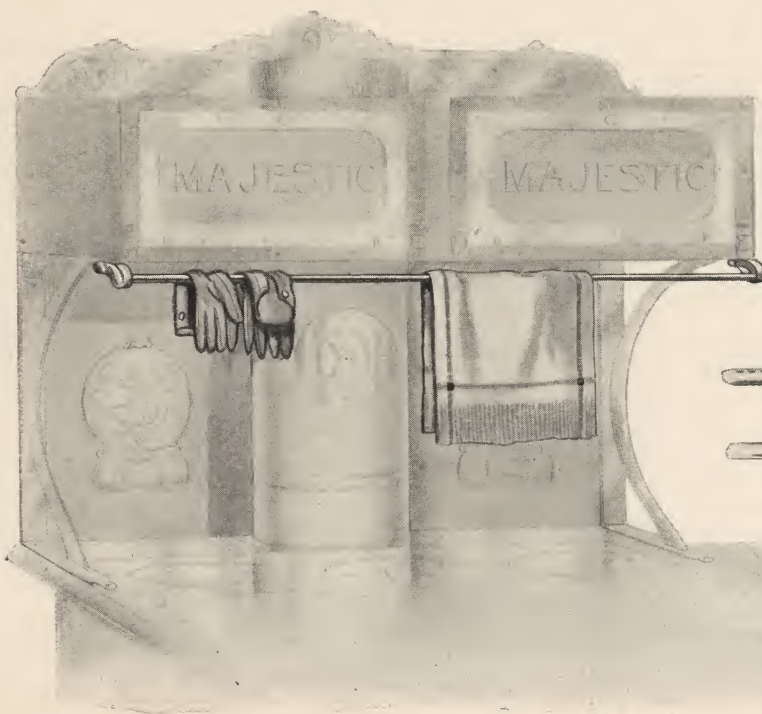
## Patented Features of the Great Majestic Range

The features illustrated and described here cannot be used on any other range but a **Great Majestic**. We secured these patents for our own protection, but have not added one cent to the price of the range.

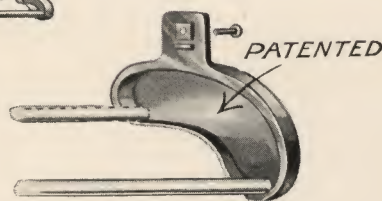


### Distinctive Stove Pipe Collar

which is made in a separate piece and riveted to back rim of range top, thereby making it possible to place stove pipe in **exact** center of range, and making this piece, which is the weakest part of all other ranges, the strongest part of the Majestic. Please examine it carefully.



### Quick Drying Rod



Located under warming closet, so devised that it can be shifted forward and backward as desired, the rod being supported by a pair of brackets, having curved runways, the brackets being fastened to the lower front corner of closet shelf.

**MAJESTIC MANUFACTURING COMPANY, SAINT LOUIS, MO.**



## Patented Features of the Great Majestic Range

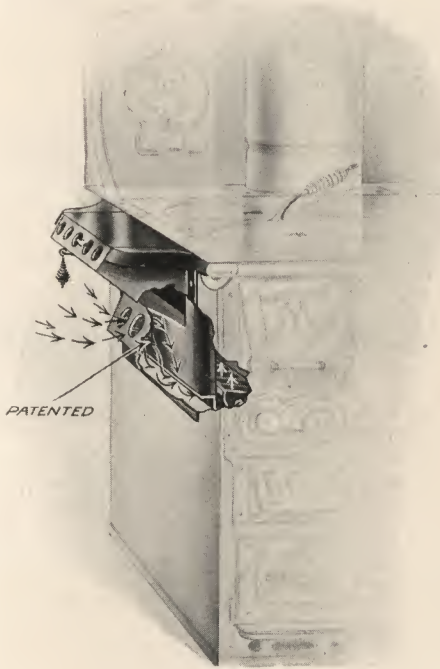
The features illustrated and described here cannot be used on any other range but a **Great Majestic**. We secured these patents for our own protection, but have not added one cent to the price of the range.

### Front Lining and Draft on Pouch Feed Ranges

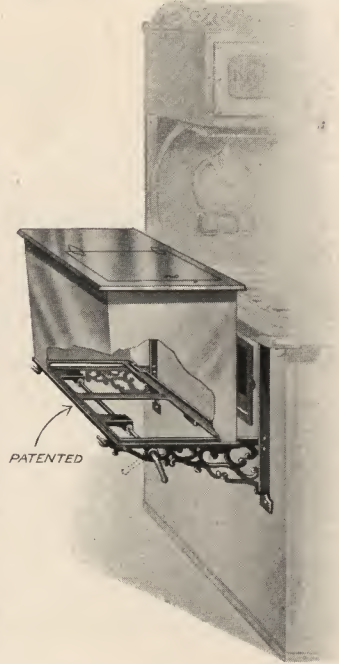
See Illustration No. 1

To ventilate left-hand lining on this type of range to prevent same from burning out quickly, which otherwise would not stand the excessive heat created when fired by corn cobs. The cold air **striking the front lining at top** and then passing downward [and entering fire box through grate bars, makes a hot blast, which creates more perfect combustion, as well as preserves the linings and saves fuel. Other manu-

facturers to get around this patent go so far as to put a door with draft slide in it, which allows the cold air to pass **directly into the fire**, thereby wasting fuel and doing no good to linings.



No. 1

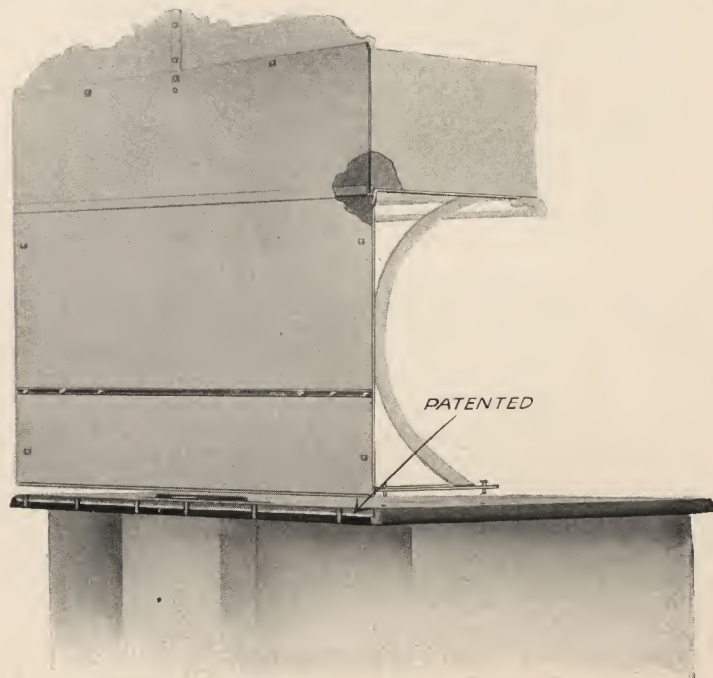


### Copper Reservoir Shown Above

Is fitted to a **Portable Frame**, which frame is made movable by a lever, and the lugs on lever-rod arranged to **fit into a seat in frame** in such a manner as to **lock and hold reservoir tight against front lining**. When water boils the lever can be reversed, the lugs drawing reservoir away from fire box. It is made water-tight by being double seamed **at all seams**. Pocket is stamped from one sheet of copper; no seams to leak.

### A Range Top

With recessed seat in the rear of top, running from end to end with lugs extending upwards. The half back or back plate under warming closet is made with beaded edges in order to strengthen it and also to make a neat finish, the beaded lower end formed so as to fit snugly in recess and firmly against the range top.





# Directions For Setting Up The Great Majestic Range

If the Range has a reservoir, there should be three articles—the Range proper, 1 crate containing warming closet, and 1 box containing Copper Reservoir. If Range has no reservoir, there should be just two articles—the Range proper and the crate containing warming closet.

Brackets, Lids, Bolts, etc., in fact all loose parts, will be found in oven of Range.

First put down the zinc where the Range is to set. Then place Range exactly where you want it.

Next take everything out of oven, putting loose parts in position. The small trough-shaped casting is the ash cup, and fits under ash pan.

Next open envelope containing bolts and nuts. Use two bolts  $\frac{3}{4}$  of an inch long to put on oven door panel.

**Oven Door Handle**—Fit handle through front of door into holes in lugs, and bolt. Open and close the oven door to see that handle works properly. Then tap ends of bolts a few times with a hammer to rivet and make secure against working off.

If Range has a reservoir, next bolt on the reservoir brackets, using flat head bolts through top of Range, and round head bolts through body. Do not tighten bolts until after rod shifting reservoir is placed in position, by putting handle end of rod in first. Be sure to place rod in holes in brackets furthest away from Range. Then bolt brackets tight.

If a **High Left Hand Reservoir**—Next put on frame which holds reservoir, being sure that lugs on rod fit in grooves in frame, so frame will move when turning rod. Turn rod so frame is away from Range, then put on reservoir and turn rod so copper pocket in reservoir fits tight against iron lining in fire box. **FILL RESERVOIR WITH WATER BEFORE MAKING FIRE, OR SOLDER WILL MELT.**

If a **Left Hand Reservoir Flush With Top**—Frame will be found bolted to bottom of reservoir, hence reservoir and frame must be put on at the same time. Be sure lugs on rod fit in grooves in frame, and reservoir moves when rod is turned.

If a **Right Hand Reservoir**—No brackets are needed, except the one used as an ornament, which bolts to bottom of front end of reservoir. The right hand reservoir is simply hung on Range, by putting lugs on reservoir in holes on right-hand edge of Range top. Be sure the lug on range body, underneath the reservoir, is fastened over projection of reservoir frame, and that copper pocket in reservoir fits tightly against the Range.

**Putting on Upper Warming Closet**—Do not put on warming closet until reservoir brackets are bolted on, as the warming closet brackets will cover the holes used to bolt on the reservoir brackets. If range has water front or back, do not put on warming closet until connections to boiler are made.

Put upper closet shelf together before putting it on Range. Bolt nickel brackets to half back so that smooth side of half back is turned toward front of Range. Next bolt on tea pot shelves. Then bolt on closet, slip back of closet in groove in top of half back; if groove has been mashed flat, open it by inserting screwdriver and running it through the groove. Next, put first joint pipe through closet. Then set all on Range. See that bottom of half back fits down in recess in top of Range before bolting brackets to Range.

Bolt small nickel-plated drying rod holders under inside front end of upper closet shelf, putting in rod before they are securely fastened.

After Range is set up and in position, then fit pipe to the flue.

**Water Back Ranges**—Small nipples sticking out of water back are not screwed in tight. Before making connections see that these nipples are leaded and screwed in water back tight.



# How to Obtain Best Results from the Great Majestic Range

A great many cooks and housekeepers seem to think that the fire box of a range must be full of coal, and top of range red hot, to obtain good results. This may be necessary when using other ranges, but not when using **The Great Majestic**.

**When Starting a Fire in The Great Majestic Range**, use plenty of kindling and push the damper back until the fire gets a fairly good start, then pull the damper forward, which causes the heat to circulate around the oven.

**When Using Coal**, break it in fine lumps and never put on more than a fire-shovelful at a time, and never have more than two inches of coal in bottom of fire box. By all means, keep the ashes well shaken out, but do not shake out the red coals.

**When Using Wood**, never have more than one large or two small sticks in the fire box at one time. No matter what kind of fuel is used, always keep the ashes well shaken out of fire box, as dead ashes not only check the draft, but burn out the linings and grates.

**Follow the Above Directions**, and you will not only get the best results, and save fuel, but you will save your range also.

**To Regulate the Heat**, when baking, open the oven door as little as possible. Every time the oven door is opened, it cools the bottom of oven.

When more heat is desired on bottom of oven, close the draft door above ash pan, and draw out the ash pan about two inches.

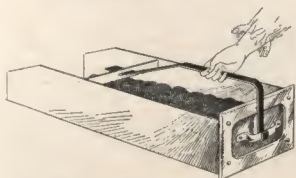
When more heat is desired at top of range for cooking, and at the same time the usual amount around the oven for baking, open the draft door and draw out the ash pan about two inches.

When oven is too hot, close both draft door and ash pan, and open check draft in first joint of pipe.

When you desire to heat the kitchen, open the oven door and the warming closet beneath.

Always keep the damper pulled forward and heat going around oven, after fire is started.

**When Cleaning Out Range**, open the lower warming closet door and insert ash pan so it is immediately underneath the clean-out door. Use the scraper, being particular to reach to the back wall, and on both sides of small strip underneath the oven. When cleaning the side flue, use nothing but a fine brush. Do this before you clean out bottom flue. When through be sure to see that the clean-out door is securely fastened.



The New Ash Pan Carrier

Use the ash pan carrier by inserting the straight end in slot in band seen across ash pan, and hook other end under handle of ash pan. See illustration to left.

**A Majestic Range Used as Above Directed, is Without a Doubt, the Nearest Approach to Perfection in a Cooking Apparatus**



## GENERAL DESCRIPTION OF THE GREAT MAJESTIC RANGE

THE RANGE WITH A REPUTATION

and

THE REASONS WHY

**GRADE**—Majestic Ranges are made only in **one grade**—the very best. Every range is identical in general construction and material used—the only difference is **size** and **style**. This fact is very important to the consumer, as it is positive assurance, no matter what size or style Majestic Range is purchased, it can only be the best.

**MATERIAL**—Malleable Iron and Charcoal Iron, materials used in constructing the Great Majestic Range have proven beyond a doubt to be the best materials obtainable for range construction.

**Malleable Iron**, as everyone knows, is non-breakable; it can be twisted, turned and hammered into most any shape. This enables us to cold-rivet all joints together practically airtight. Expansion and contraction cannot loosen the joints or crack the parts, as is the case with cast iron parts that must be bolted and pasted together with stove putty.

The entire top of Majestic Family Ranges, lids, short center, anchor plates, rim and collar plate, also all doors and door frames are made of malleable iron.

Fire box is fitted with very best extra heavy iron linings, and duplex grates for burning wood or coal.

**A Strong Feature**—The front malleable oven door frame on Majestic Family Ranges is extended over the front part of flue at both top and bottom of oven, thus strengthening over 100 per cent the weakest part of any range.

**Charcoal Iron** is the same kind of old style iron used in grandfather's days. Most anyone will recall, the old iron nails that can still be found sticking in fence posts, or the old stove pipe (which was made of iron) that seemed to never wear out. Those were days before steel took the place of iron. As a contrast, glance at the steel nails used today, that rust to pieces in a year or two, or the steel stove pipe of today that hardly lasts through a season. Steel is cheaper and easier to handle than Charcoal Iron, but our experience taught us that steel had to be replaced in Majestic Ranges with some kind of material that would stand up like the malleable parts, and after many years of experimenting, testing, etc., we found that Charcoal Iron is absolutely the best for that purpose. Charcoal Iron, by actual tests, resists rust 300 per cent greater than steel, and this fact induced us to use it in building Majestic Ranges, even though it costs a great deal more than steel. The body of the range is made in one piece and has no seams.

**Asbestos Lining**—Majestic Range flues are lined with Pure Asbestos Board of heavy weight, held in place with an iron grating, leaving the asbestos exposed to the heat as it should be. The iron grating prevents the asbestos from being scraped off when flues are cleaned. The purpose of asbestos in a range is to reflect the heat against the oven, and to prevent the heat from being absorbed by the range body. This very purpose is lost when asbestos is covered with steel. Imagine the folly of covering a steel body with asbestos to keep the steel from absorbing the heat, and then cover the asbestos with steel that absorbs just as much heat as the steel body. You can see the asbestos in Majestic Ranges, you know it is the best, and you know it is amply thick, and it is absolutely guaranteed by us to last as long as the range; we will give a new piece free of charge if it don't, providing it is held in place with our open grids. Asbestos grids are put in with four bolts; nuts are locked so they can be unscrewed without turning, making it easy to replace the asbestos if necessary.



**Oven**—The Majestic Range Oven is made of extra heavy material, is hand riveted both front and back to malleable frames, and these frames are riveted to the body of the range, making the oven rigid and practically air tight—no heat, expansion or contraction, can break, crack or loosen the joints. The malleable drop oven door fits snugly over the malleable oven frame, and is wedged tight by a gravity catch malleable handle. When oven door is open, it rests on two malleable stakes, forming a perfect shelf, holding the weight of a large sized man. All Family Range ovens are fitted with a malleable rack that slides out, automatically holding any weight it may contain. Majestic Range ovens are heated by the draft from the flue pulling the heated air from fire box entirely around oven. The direct damper, easily reached from front of range, when thrown back, allows the draft to go from fire box directly up the pipe. When damper is pulled forward, the draft must go entirely around oven. A strip placed in bottom flue directly under oven, causes the hot air to circulate under the entire oven bottom, thus heating the oven the same temperature in every corner. The Flue, or soot bottom of Majestic Ranges as now made, of very heavy Charcoal Iron, and formed in one piece with the partition between flue and ash pan, is the heaviest and most durable ever made.

**Water Heating**—Majestic Ranges can be equipped for heating water in any way. The different ways of heating water form the different styles of Majestic Ranges. This subject of water heating is taken up separately on a page preceding the different style ranges we make and illustrate throughout this catalog. See pages 73 and 74.

**Warming Closets**—The Upper Warming Closets on Majestic Ranges are made extra large, and have malleable drop doors that form a strong shelf when open. This is the only sanitary closet, as it can be thoroughly cleaned on the inside, while the closets with roll back doors cannot possibly be cleaned.

The Lower Warming Closet, under oven, also having a malleable door, is found convenient in a great many instances, more so when cleaning out flues, as the ash pan can be put partly in closet, making the cleaning of flues a pleasure instead of a mess.

**Ventilated Ash Pit**—All Majestic Family Ranges have a space between the bottom of ash pan and the bottom of range, which is open at both ends. This allows perfect ventilation, and is absolute assurance against hot coals and ashes burning the floor. Each range is equipped with an ash cup fitting directly under ash pan which catches the ashes that would otherwise fall on the floor, when removing the ash pan.

**Ash Pan**—Majestic Ranges are equipped with open end ash pans that act as a shovel when placing the pan back in position, thus avoiding the necessity of shoveling ashes out of pit. With each range is furnished an ash pan carrier that permits the pan to be carried with one hand.

**Patent Towel Rod**—Each Majestic Family Range is equipped with a neat nickel-plated rod, held at each end by a grooved bracket, fastened underneath upper warming closets. This rod, when not in use, can be slid back through the grooves and out of the way. This feature is patented and can only be used on the Majestic.

**Finish**—All nickel-plating of Majestic Ranges is the very best, highly polished, smooth and round at corners, easy to keep clean, no corners to collect dirt. Charcoal iron body and other parts are thoroughly oiled and rubbed (not painted). This makes a very handsome appearance, and is easily kept in shape by rubbing with an oily cloth occasionally.

**MAJESTIC MANUFACTURING COMPANY, SAINT LOUIS, MO.**



## Majestic Ranges—Without Water Connections

The ranges illustrated on the following seven pages, are fitted with solid linings in fire box. They can, at any time, however, be fitted with either left hand reservoir or water front.

**To Change to Water Front Range**—At any time desired, any of these ranges can be fitted with our Pin Extension Malleable Iron Water Front or flat Water Front as shown on pages 72 and 73. Water front takes the place of the left hand lining. Body is always punched and capped for Water Front nipples before ranges leave factory.

**To Change to Left Hand Reservoir—High or Flush**—At any time desired, any of these ranges can be fitted with our High 15-Gallon All Copper Movable Reservoir on left or our Flush 12-Gallon Copper Movable Reservoir on left, see page 74. For this change it requires a new left hand lining and the removal of the left lining ventilator. It is also necessary to cut hole through body for pocket lining, and to punch bolt holes in body of range for reservoir brackets.

**Left Hand Lining Ventilator**—These ranges are fitted with our patent lining ventilator which allows cold air to pass back of left hand lining, greatly preserving them.

**Reducing Rings and Lid**—Without extra charge any of these ranges can be furnished with one set of reducing rings and lid in place of the regular lid, making the size of holes 8, 6, and 3 inches on 8-inch holes and 9, 8, 6 and 3 inches on 9-inch holes.

**Wood or Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with a wood end lining which takes the place of regular back end lining, adding two inches to length of fire box.

**General Description of These Ranges**—For general description, materials used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Words, Shipping Weight, etc.**—For sizes, code word, shipping weight, etc., see table under each illustration.





MAJESTIC RANGE No. 637

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
637	15	21	13 <sup>3</sup> / <sub>4</sub>	32x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	29x21 <sup>1</sup> / <sub>2</sub>	59	13 <sup>1</sup> / <sub>2</sub> x6 <sup>1</sup> / <sub>2</sub>	14 <sup>3</sup> / <sub>4</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	10	29 <sup>3</sup> / <sub>4</sub>	16	430	Adult





MAJESTIC RANGE No. 640

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH										
640	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	4	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{1}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	10	29 $\frac{1}{2}$	16	474	Adopt





MAJESTIC RANGE No. 643

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
643	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	6	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	10	29 <sup>3</sup> / <sub>4</sub>	16	474	Adverse





MAJESTIC RANGE No. 646

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET								
646	20	21	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x28 <sup>1</sup> / <sub>2</sub>	6	8	19	8	8	35x21 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	10	29 <sup>3</sup> / <sub>4</sub>	490	16	Aeronaut	





MAJESTIC RANGE No. 649

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
649	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{4}$	61	14 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	10	29 $\frac{3}{4}$	16	494	Ahoy





MAJESTIC RANGE No. 652

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
652	20	23	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x30	6	9	21	8 $\frac{1}{2}$	8	35x23 $\frac{1}{4}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	10	29 $\frac{1}{4}$	16	522	Agog





MAJESTIC RANGE No. 955

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX				SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH									
955	22½	23	16	41x30	6	9	21	8½	8	37½x29½	61½	16½x8	20x6½	7	10	30½	16	540	Aged



## Majestic Ranges—Pouch Feed—Without Water Connections

The ranges illustrated on the following seven pages are fitted with extra large pouch feed, and with solid linings in fire box.

**To Change to Water Front Range**—At any time desired, any of these ranges can be fitted with our L Water Front as shown on page 73. This water front takes the place of the left hand lining and the back end lining. It also requires a wedge shaped casting to fill out the front of the left hand lining. Holes are cut through body of range for water front nipples before range leaves factory. Or water back can be put in any of these ranges, which takes the place of right hand lining. Holes must be cut through body of range for water back nipples.

**Left Hand Lining Ventilator**—These ranges are fitted with our Patent Left Hand Lining Ventilator which allows cool air to pass back of left hand lining, greatly preserving them.

**Reducing Rings and Lid** —Without extra charge any of these ranges can be furnished with one set of reducing rings and lid in place of the regular lid, making the size of holes 8, 6 and 3 inches on the 8-inch holes, and 9, 8, 6 and 3 inches on the 9-inch holes.

**Wood and Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with Wood End Lining which takes the place of regular back end lining. This adds two inches to length of fire box.

**General Description of These Ranges**—For general description of Majestic Ranges, giving materials used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Word, Shipping Weight, etc.**—For sizes, code word, shipping weight etc., see table under each illustration.





MAJESTIC RANGE No. 8140

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8140	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	18	29 <sup>3</sup> / <sub>4</sub>	16	474	Belate





MAJESTIC RANGE No. 8143

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8143	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	6	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	18	29 $\frac{3}{4}$	16	474	Befall





MAJESTIC RANGE No. 8146

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8146	20	21	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x28 $\frac{1}{2}$	6	8	19	8	8	35x21 $\frac{1}{2}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	18	29 $\frac{3}{4}$	16	490	Bedlam





MAJESTIC RANGE No. 9149

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH										
9149	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{4}$	61	14 $\frac{1}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	18	29 $\frac{3}{4}$	16	494	Bitters





MAJESTIC RANGE No. 9152

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9152	20	23	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x30	6	9	21	8 <sup>1</sup> / <sub>2</sub>	8	35x23 <sup>1</sup> / <sub>4</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	18	29 <sup>3</sup> / <sub>4</sub>	16	522	Binder



## Majestic Ranges—With Water Front For Heating Water In Pressure Boiler

The ranges illustrated on the following seven pages are fitted with our Pin Extension Malleable Iron Water Front, the most powerful heater made, ready to attach to pressure boiler or other tank.

**To Change to Reservoir Range**—At any time desired any of these ranges can be fitted with our 15-gallon All Copper Movable Reservoir, or our 12-gallon Copper, Movable, Flush Reservoir on left, see page 74. For this change it requires a new left hand lining in place of the water front, and a hole must be cut through body of range for reservoir pocket. Bolt holes must be punched through range body for reservoir brackets.

**Extra Water Backs**—Right Hand Water Back, which takes the place of the right hand lining, can be put in any of these ranges, in addition to the Pin Extension Water Front. This requires a narrower Back End Lining.

Or, all ranges with 9-inch lids, can be fitted with L Water Back, in addition to the Pin Extension Water Front. To do this it is necessary to remove the extension lining, and move pin water front forward to allow L Water Back to go back of pins. The L Water Back takes the place of the back end lining and the third and fourth section of right hand lining. The second section of right hand lining must be replaced with a wider piece.

Or, L Water Back and Flat Water Front can be fitted in any of these ranges, either with 8 or 9-inch lids.

**Reducing Ring and Lid**—Without extra charge any of these ranges can be fitted with one set of reducing rings and lid in place of regular lid, making the size of holes 8, 6 and 3 inches on 8-inch holes and 9, 8, 6 and 3 on 9-inch holes.

**Wood or Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with wood end lining which takes the place of the back end lining, adding two inches to length of fire box.

**General Description of These Ranges**—For general description, material used, workmanship, etc., see pages 8 and 9.

**Size, Code Word, Shipping Weight, Etc.**—For sizes, code words, shipping weight, etc., see table under each illustration.





Showing Pin-Extension Malleable Iron Water Front used in this range.

(See Page 73)

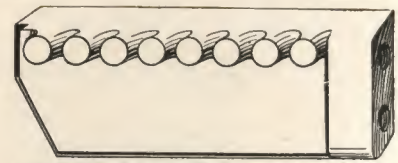
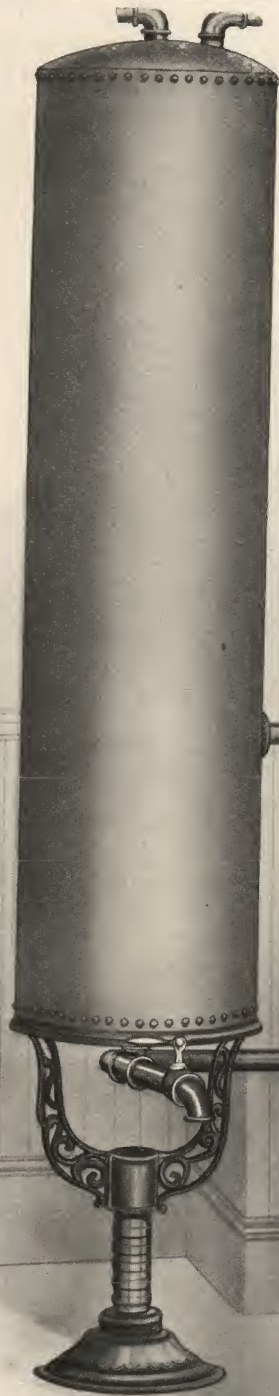
MAJESTIC RANGE No. 638

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET								
638	15	21	13 <sup>3</sup> / <sub>4</sub>	32x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	29x21 <sup>1</sup> / <sub>2</sub>	59	13 <sup>1</sup> / <sub>2</sub> x6 <sup>1</sup> / <sub>2</sub>	14 <sup>3</sup> / <sub>4</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	24	29 <sup>3</sup> / <sub>4</sub>	16	440	Catarrh	

Number of range does not include pressure boiler.



## GREAT MAJESTIC FAMILY RANGES



Showing Pin-Extension Malleable Iron Water Front used in this range.

(See Page 73)



MAJESTIC RANGE No. 641

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET								
641	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	24	29 <sup>3</sup> / <sub>4</sub>	16	480	Casual	

Number of range does not include pressure boiler.





MAJESTIC RANGE No. 644

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX				SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH			DEPTH	TWO UPPER WARMING CLOSETS							
644	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	6	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	24	29 <sup>3</sup> / <sub>4</sub>	16	484	Cedar

Number of range does not include pressure boiler.



## GREAT MAJESTIC FAMILY RANGES



MAJESTIC RANGE No. 647

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
647	20	21	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x28 $\frac{1}{2}$	6	8	19	8	8	35x21 $\frac{1}{2}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	24	29 $\frac{3}{4}$	16	502	Celtic

Number of range does not include pressure boiler.





MAJESTIC RANGE No. 650

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	SIZE OF DOOR OPENING	ONE LOWER WARMING CLOSET							
650	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{4}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	24	29 $\frac{1}{4}$	16	502	Centaur	

Number of range does not include pressure boiler.



## GREAT MAJESTIC FAMILY RANGES

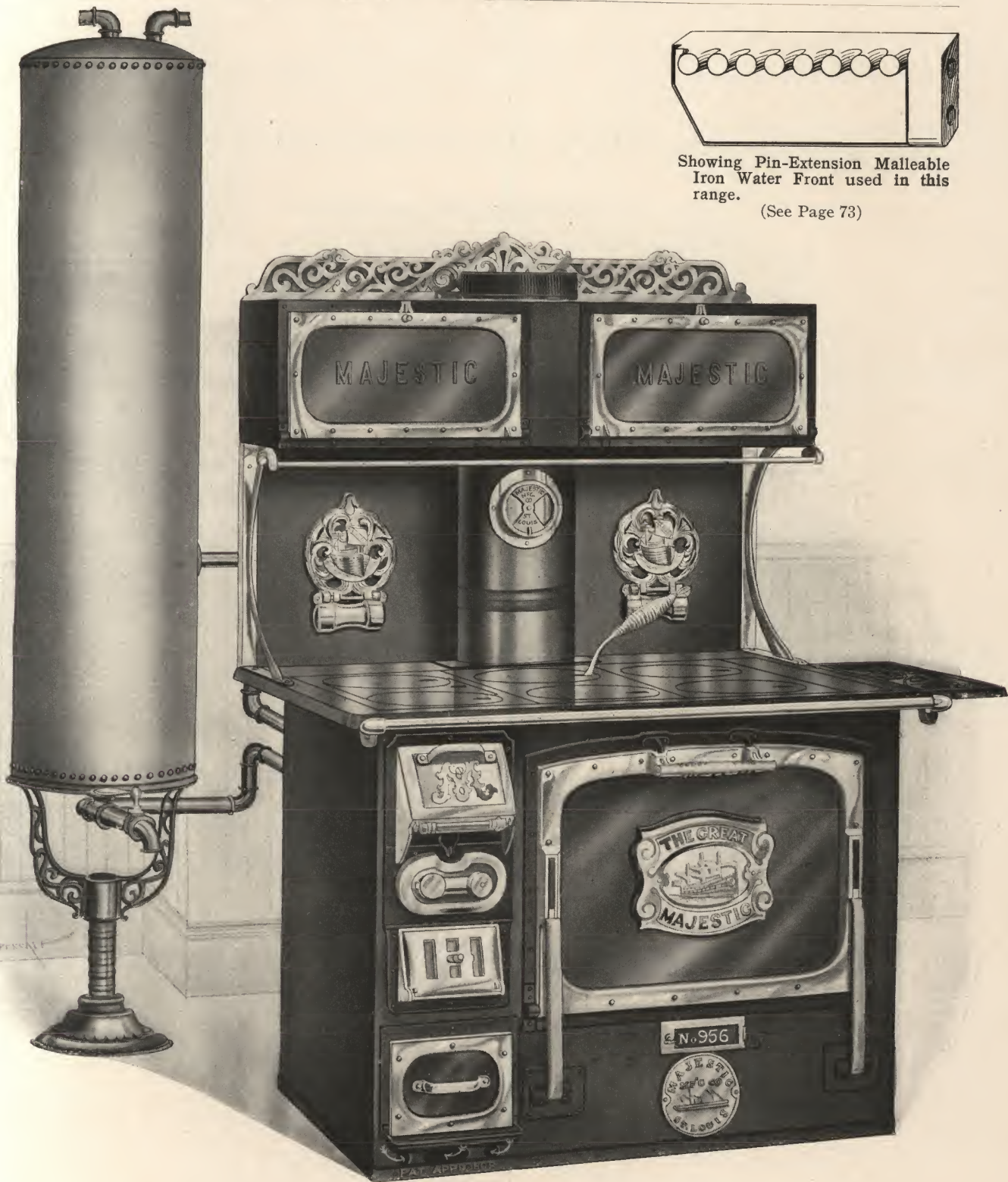


MAJESTIC RANGE No. 653

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD	
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH											
653	20	23	13 <sup>3</sup> / <sub>16</sub>	38 <sup>1</sup> / <sub>2</sub> x30	6	9	21	8 <sup>1</sup> / <sub>2</sub>	8	35x23 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	24	29 <sup>3</sup> / <sub>4</sub>	16	534	Chant

Number of range does not include pressure boiler.





MAJESTIC RANGE No. 956

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX				SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH									
956	22½	23	16	41x30	6	9	21	8½	8	37½x23½	61½	16½x8	20x6½	7	24	30½	16	552	Chaise

Number of range does not include pressure boiler.



## Majestic Ranges—With Pouch Feed and L Water Front

### For Connection to Pressure Boiler

The ranges illustrated on the following five pages are fitted with extra large Pouch Feed and L Water Front, ready to attach to pressure boiler or other tank.

**Water Heating Cannot be Changed**—The L Water Front in these ranges occupies the left side of fire box below the pouch opening, and the back end of fire box. With this style of range no change can be made in the water heating, except that L Water Front can be taken out and solid linings put in its place, which does away with water heating entirely.

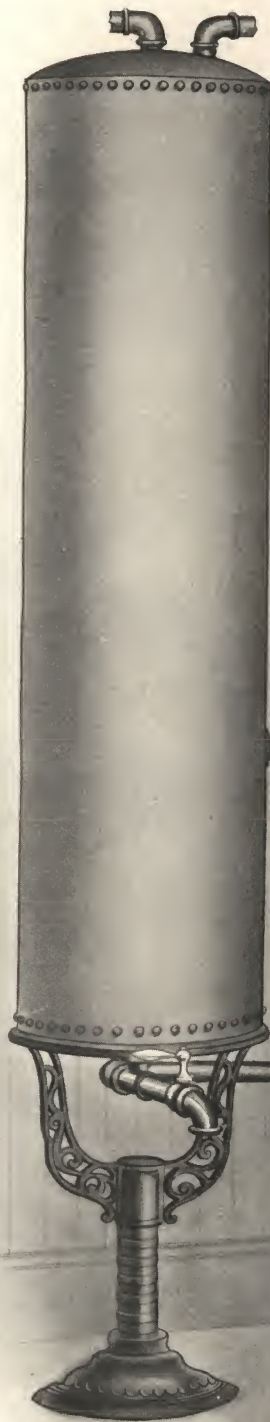
**Reducing Ring and Lid**—Without extra charge any of these ranges can be furnished with one set of reducing rings and lid, making the size of holes 8, 6 and 3 inches on the 8-inch holes and 9, 8, 6 and 3 inches on the 9-inch holes.

**Wood and Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**General Description of These Ranges**—For general description of Majestic Ranges, giving materials used, workmanship, etc., see pages 8 and 9.

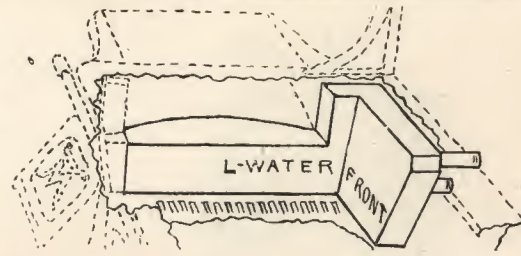
**Sizes, Code Word, Shipping Weight, etc.**—For sizes, code words, shipping weight, etc., see table under each illustration.





Showing L Water Front used in this range.

(See Page 73)



MAJESTIC RANGE No. 8041

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLFS ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8041	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	32	29 <sup>3</sup> / <sub>4</sub>	16	480	Darn

Number of range does not include pressure boiler.

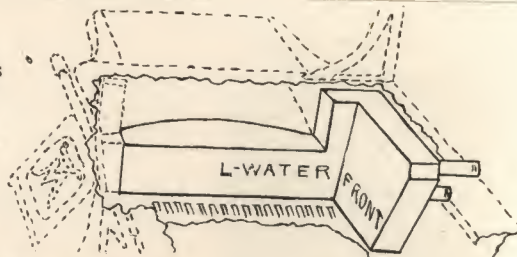


## GREAT MAJESTIC FAMILY RANGES



Showing L Water Front used in this range.

(See Page 73)



MAJESTIC RANGE No. 8044

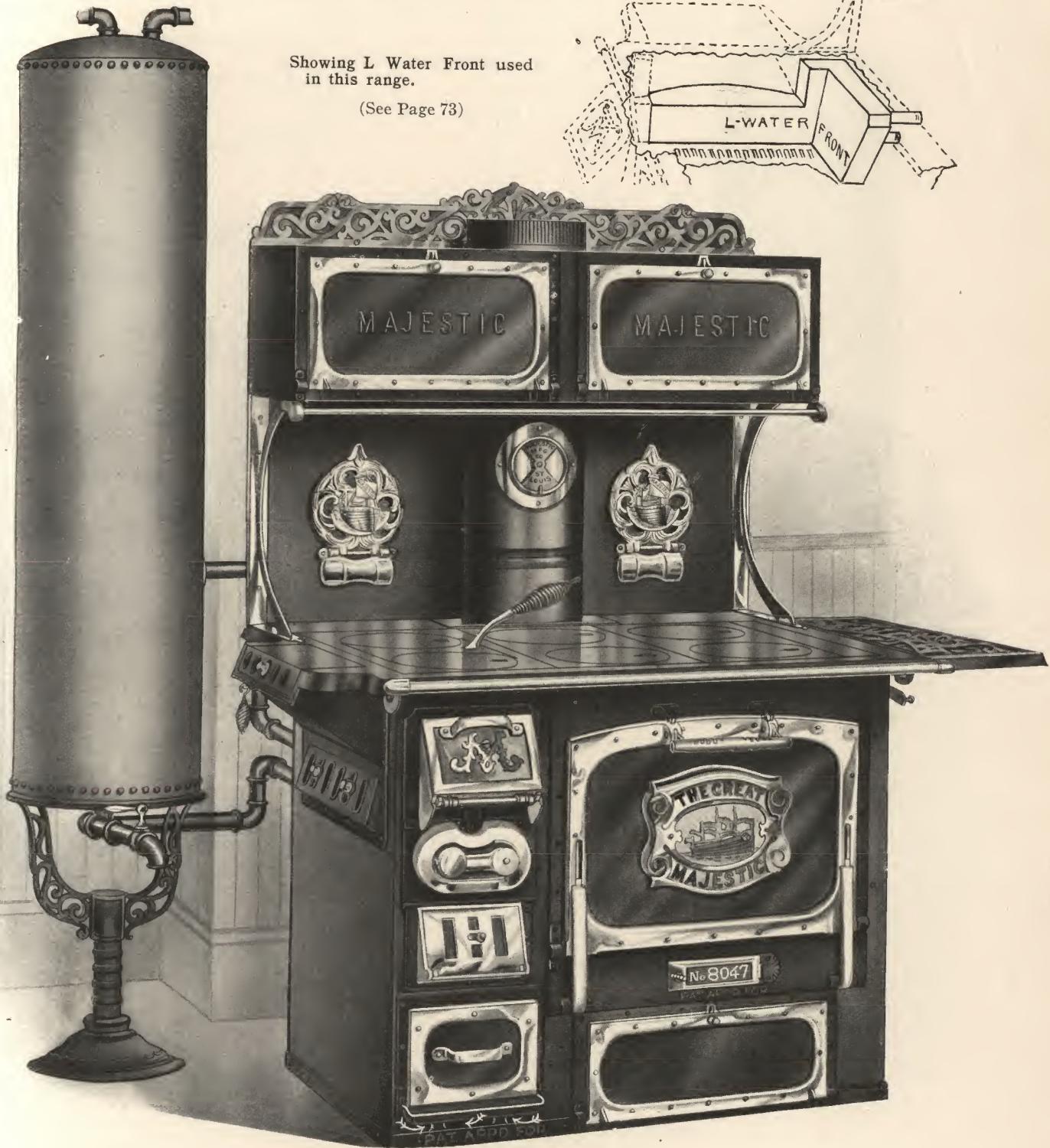
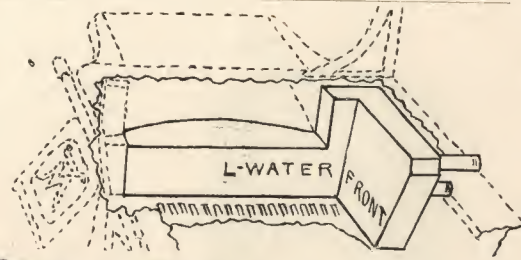
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8044	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	6	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	32	29 $\frac{3}{4}$	16	480	Dank

Number of range does not include pressure boiler.



Showing L Water Front used  
in this range.

(See Page 73)



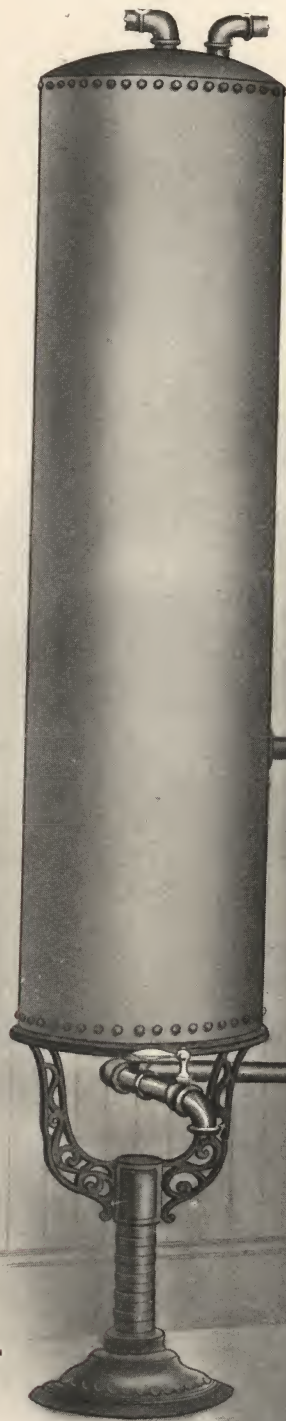
MAJESTIC RANGE No. 8047

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8047	20	21	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x28 <sup>1</sup> / <sub>2</sub>	6	8	19	8	8	35x21 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	32	29 <sup>3</sup> / <sub>4</sub>	16	502	Dam

Number of range does not include pressure boiler.

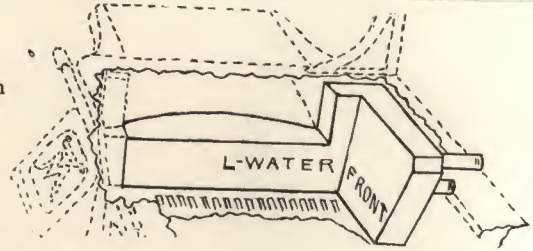


## GREAT MAJESTIC FAMILY RANGES



Showing L Water Front used in  
this range.

(See Page 73)



MAJESTIC RANGE No. 9050

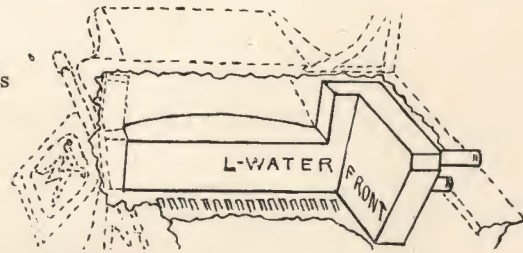
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9050	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	32	29 $\frac{3}{4}$	16	502	Damsel

Number of range does not include pressure boiler.



Showing L Water Front used in this range.

(See Page 73)



MAJESTIC RANGE No. 9053

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD	
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH											
9053	20	23	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x30	6	9	21	8 <sup>1</sup> / <sub>2</sub>	8	35x23 <sup>1</sup> / <sub>4</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	32	29 <sup>3</sup> / <sub>4</sub>	16	534	Danger

Number of range does not include pressure boiler.



## Majestic Ranges—With High Copper Reservoir

The ranges illustrated on the following seven pages are fitted with our Patented 15-Gallon All-Copper Movable Reservoir tinned on inside and nickeled on outside. Reservoir is heated by direct contact of reservoir pocket against left hand lining, see page 74. When water boils, reservoir can be moved away from fire by shifting lever shown in illustration.

**To Change to Water Front Range**—At any time desired the reservoir can be dispensed with, and our Pin Extension Malleable Iron Water Front, or Flat Water Front, as shown on pages 72 and 73, can be put in any of these ranges. The Water Front takes the place of the left hand lining. Holes are always cut through body for water front nipples. This change also requires a special plate to cover hole in left end of range body.

**For Heating Two Kinds of Water**—At any time desired any of these ranges can be fitted with L Water Back. The L Water Back takes the place of the third and fourth section of right hand lining and the back end lining. In 9-inch ranges second section of Right Hand Lining must be replaced by a wider piece. Or these ranges can be fitted with a Right Hand Water Back which takes the place of Right Hand Lining. Nipple holes must be cut through range body for either Water Back. When using either of these Water Backs it is not necessary to dispense with reservoir, as both Water Back and reservoir can be used at the same time.

**Reducing Rings and Lid**—Without extra charge any of these ranges can be furnished with one set of reducing rings and lid in place of regular lid, making the size of holes 8, 6 and 3 inch on 8-inch holes and 9, 8, 6 and 3 inch on 9-inch holes.

**Wood or Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with a wood end lining which takes the place of the back end lining, adding two inches to length of fire box.

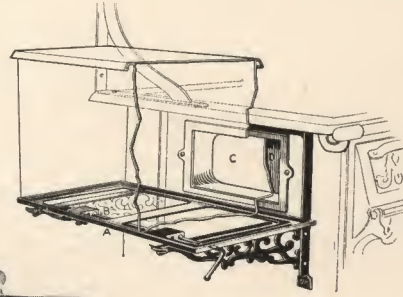
**General Description of these Ranges**—For general description, material used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Words, Shipping Weight, etc.**—For sizes, code words, shipping weight, etc., see table under each illustration.



Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 639

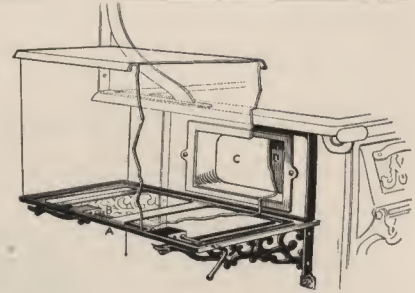
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS ONE LOWER WARMING CLOSET									
639	15	21	13 $\frac{3}{4}$	32x28 $\frac{1}{2}$	4	8	19	7	8	29x21 $\frac{1}{2}$	59	13 $\frac{1}{2}$ x16 $\frac{1}{2}$	14 $\frac{3}{4}$ x6	20x6 $\frac{1}{2}$	7	38	29 $\frac{3}{4}$	16	474	Esoterics	



## GREAT MAJESTIC FAMILY RANGES

Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see page 74.



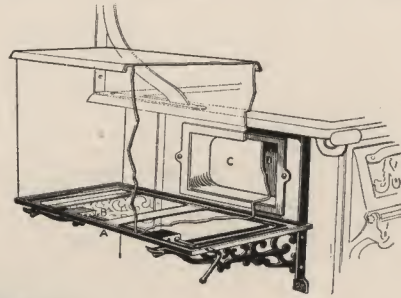
MAJESTIC RANGE No. 642

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH										
642	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	4	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	38	29 $\frac{3}{4}$	16	510	Esquire



Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 645

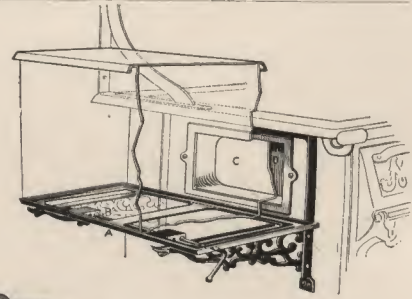
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
645	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	6	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	38	29 $\frac{3}{4}$	16	520	Evergreen



## GREAT MAJESTIC FAMILY RANGES

Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74.



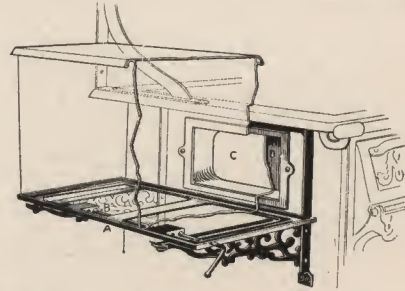
MAJESTIC RANGE No. 648

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
648	20	21	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x28 <sup>1</sup> / <sub>2</sub>	6	8	19	8	8	35x21 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	38	29 <sup>3</sup> / <sub>4</sub>	16	525	Evaporate



Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 651

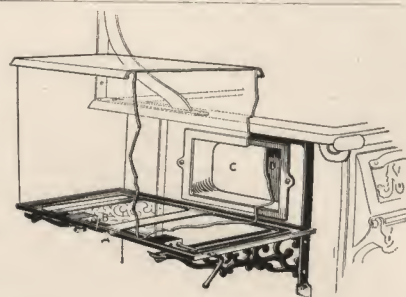
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
651	18	23	13 <sup>3</sup> / <sub>4</sub>	36x30	4	9	21	7 <sup>1</sup> / <sub>4</sub>	8	32x23 <sup>1</sup> / <sub>4</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	38	29 <sup>3</sup> / <sub>4</sub>	16	560	Estate



## GREAT MAJESTIC FAMILY RANGES

Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74



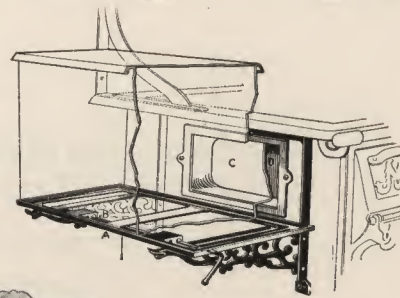
MAJESTIC RANGE No. 654

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
654	20	23	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x30	6	9	21	8 $\frac{1}{2}$	8	35x23 $\frac{1}{2}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	38	29 $\frac{3}{4}$	16	560	Espial



Showing 15-Gallon All-Copper Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 957

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH										
957	22½	23	16	41x30	6	9	21	8½	8	37½x23½	61½	16½x8	20x6½	7	38	30½	16	575	Ethics



## Majestic Ranges—With Flush Left Hand Reservoir

The ranges illustrated on the following seven pages, are fitted with our Patent 12-Gallon, Copper, Movable Flush Reservoir on left, which has Japanned Malleable Iron top and lid. Reservoir is heated by direct contact of reservoir pocket against left hand lining, see page 74. No pipes or steam to annoy you. When water boils reservoir can be moved away from fire by shifting lever shown in illustrations.

**To Change to Water Front Range**—At any time desired reservoir on any of these ranges can be dispensed with and our Pin Extension Malleable Iron Water Front, or Flat Water Front, as shown on pages 72 and 73 can be put in, in place of the left hand lining. Holes are always cut through body of range for water front nipples. This change requires a plate to cover hole in left end of range body.

**For Heating Two Kinds of Water**—At any time desired any of these ranges can be fitted with L. Water Back. The L. Water Back takes the place of the third and fourth section of right hand lining and the back end lining. In 9-inch ranges second section of Right lining must be replaced by a wider piece. Or these ranges can be fitted with a Right Hand Water Back which takes the place of Right Hand Lining. Nipple holes must be cut through body of range for these Water Backs. When using either of these Water Backs it is not necessary to dispense with reservoir, as both Water Back and reservoir can be used at the same time.

**Reducing Rings and Lid**—Without extra charge any of these ranges can be fitted with one set of reducing rings and lid in place of regular lid, making the size of holes 8, 6 and 3 inches on 8-inch holes and 9, 8, 6 and 3 inches on 9-inch holes.

**Wood or Coal**—All of these ranges are fitted with our duplex grates for burning either wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with wood end lining which takes the place of the back end lining, adding two inches to length of fire box.

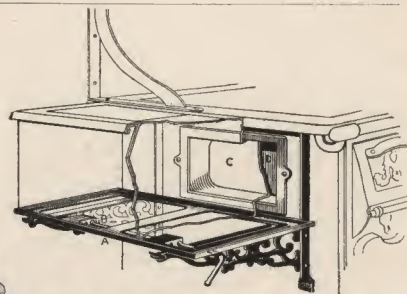
**General Description of these Ranges**—For general description, material used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Word, Shipping Weight, etc.**—For sizes, code words, shipping weight, etc., see table under each illustration.



Showing 12-Gallon, Flush, Copper  
Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 8239

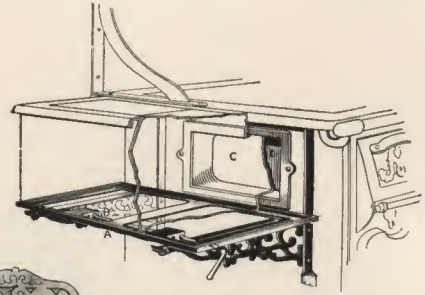
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8239	15	21	13 <sup>3</sup> / <sub>4</sub>	32x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	29x21 <sup>1</sup> / <sub>2</sub>	59	13 <sup>1</sup> / <sub>2</sub> x6 <sup>1</sup> / <sub>2</sub>	14 <sup>3</sup> / <sub>4</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	46	29 <sup>3</sup> / <sub>4</sub>	16	490	Farce



## GREAT MAJESTIC FAMILY RANGES

Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see Page 74.



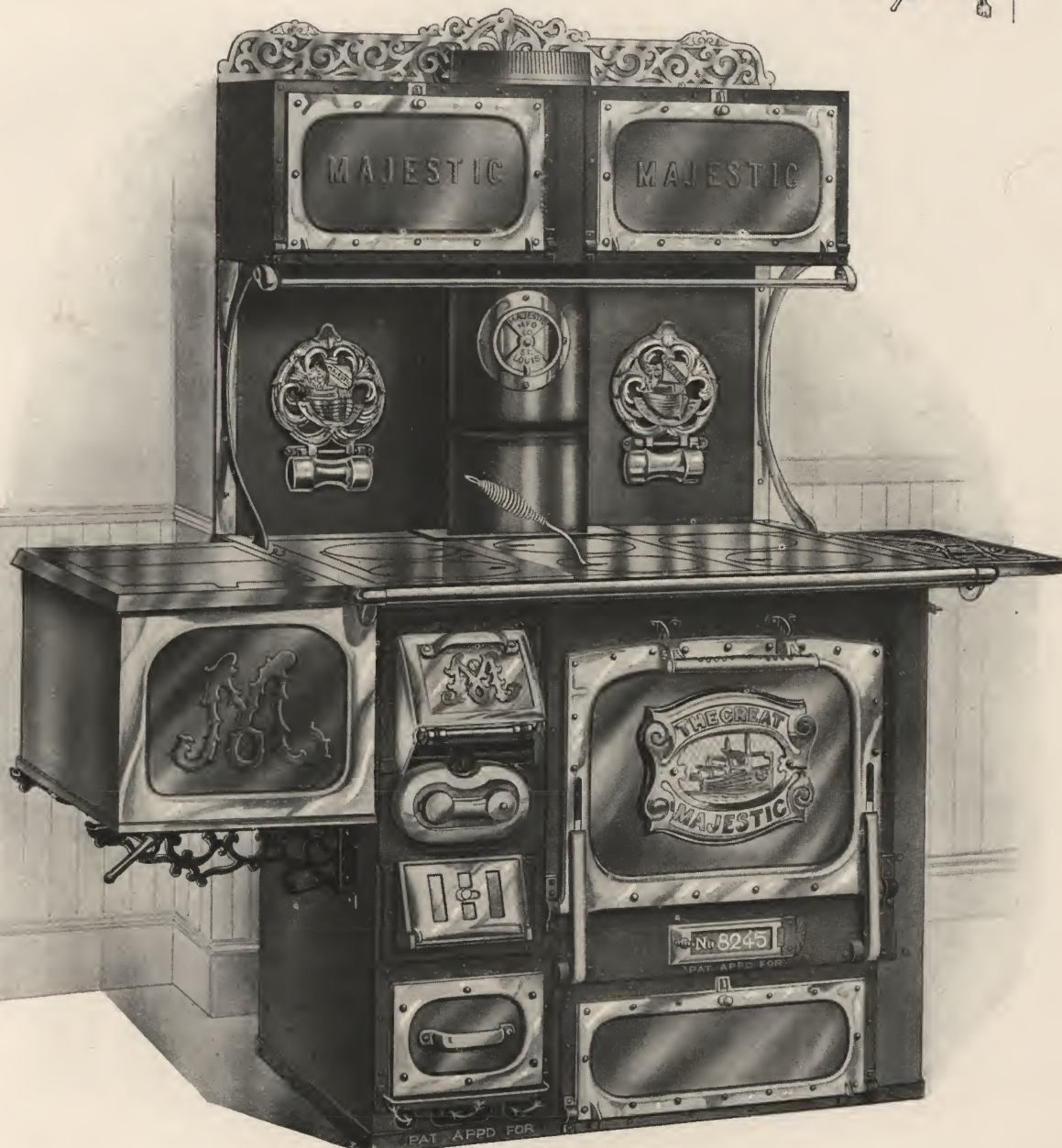
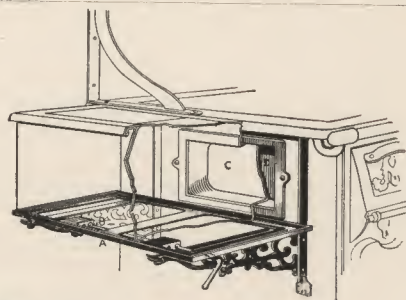
MAJESTIC RANGE No. 8242

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8242	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	4	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	20x6 <sup>1</sup> / <sub>2</sub>	7	46	29 <sup>3</sup> / <sub>4</sub>	16	512	Fake



Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 8245

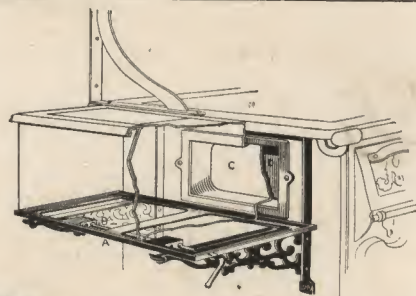
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8245	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	6	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	46	29 $\frac{3}{4}$	16	530	Falter



## GREAT MAJESTIC FAMILY RANGES

Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see Page 74.



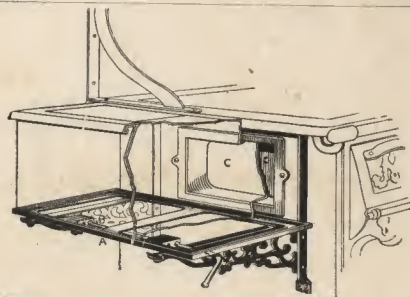
MAJESTIC RANGE No. 8248

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8248	20	21	13 $\frac{3}{4}$	38 $\frac{3}{4}$ x28 $\frac{3}{4}$	6	8	19	8	8	35x21 $\frac{1}{2}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	46	29 $\frac{3}{4}$	16	544	Fluid



Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 9251

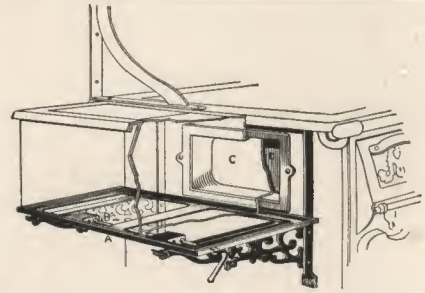
NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLFS ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOT TOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET								
9251	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{4}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	46	29 $\frac{3}{4}$	16	544	Fauna	



## GREAT MAJESTIC FAMILY RANGES

Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see page 74.



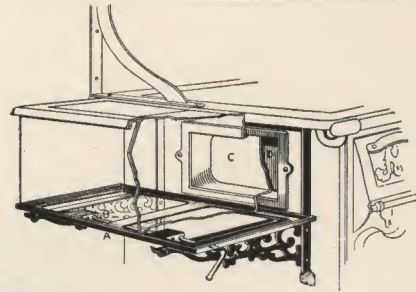
MAJESTIC RANGE No. 9254

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9254	20	23	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x30	6	9	21	8 $\frac{1}{2}$	8	35x23 $\frac{1}{4}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	20x6 $\frac{1}{2}$	7	46	29 $\frac{3}{4}$	16	560	Felony



Showing 12-Gallon, Flush, Copper,  
Movable Reservoir.

For full description, see Page 74.



MAJESTIC RANGE No. 2957

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH										
2957	22½	23	16	41x30	6	9	21	8½	8	37½x23¼	61¾	16½x8	20x6½	7	46	30½	16	590	Fence



## Majestic Ranges—With Pouch Feed and Right Hand Reservoir

The ranges illustrated on the following five pages are fitted with extra large pouch feed and our 12-gallon Copper Gravity Reservoir on right, which has Japanned malleable top and lid. Reservoir is heated by direct contact of pocket in reservoir against pocket in right end of range. No pipes or steam to annoy you.

**To Change to Water Front Range**—At any time desired our L Water Front can be put in any of these ranges. The L Water front takes the place of the left hand lining and the back end lining. It also requires a wedge shaped casting to fill out the front of the left hand lining. Nipple holes are cut through body of range for connection to L Water Front before range leaves factory. Or any of these ranges can be fitted with Right Hand Water Back, which takes the place of Right Hand lining. Holes must be cut through body of range for Water Back nipples. The reservoir can be dispensed with or left on just as desired.

**Reducing Rings and Lid**—Without extra charge any of these ranges can be fitted with one set of reducing rings and lid in place of the regular lid, making the size of holes 8, 6 and 3 inches on 8-inch holes and 9, 8, 6 and 3 inches on 9-inch holes.

**Wood and Coal**—All of these ranges are fitted with our duplex grates for burning wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with wood end lining which takes the place of the back end lining, adding two inches to the length of fire box.

**General Description of these Ranges**—For general description, materials used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Word, Shipping Weight, etc.**—For sizes, code word, shipping weight, etc., see table under each illustration.

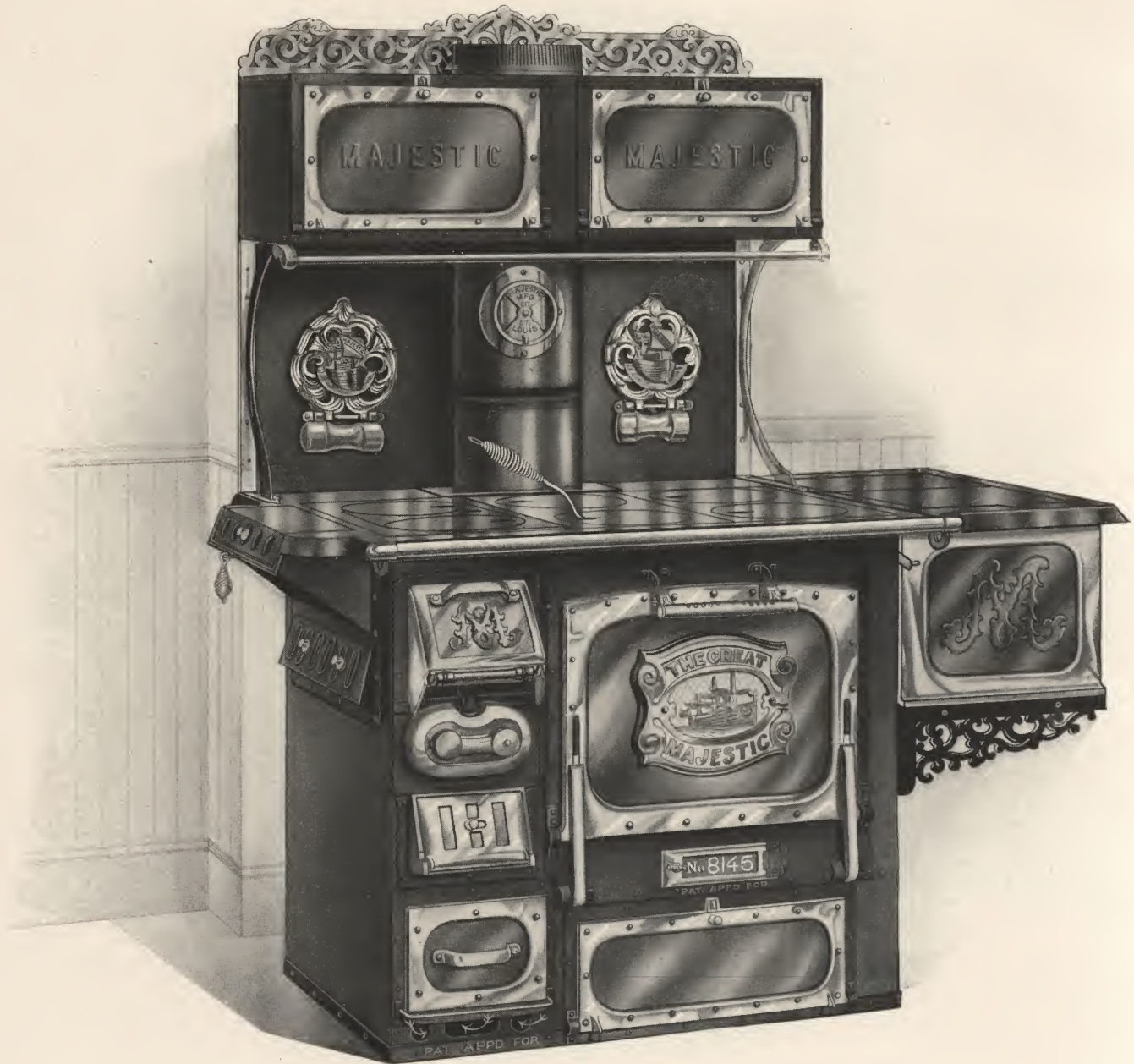




MAJESTIC RANGE No. 8142

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8142	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	4	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	None	7	54	29 $\frac{3}{4}$	16	522	Fawn





MAJESTIC RANGE No. 8145

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP	SIZE OF FIRE BOX				SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT			QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH		TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8145	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	6	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	None	7	54	29 $\frac{3}{4}$	16	524	Fated





MAJESTIC RANGE No. 8148

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FROM FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD	
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH											
8148	20	21	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x28 <sup>1</sup> / <sub>2</sub>	6	8	19	8	8	35x21 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	None	7	54	29 <sup>3</sup> / <sub>4</sub>	16	534	Farrow



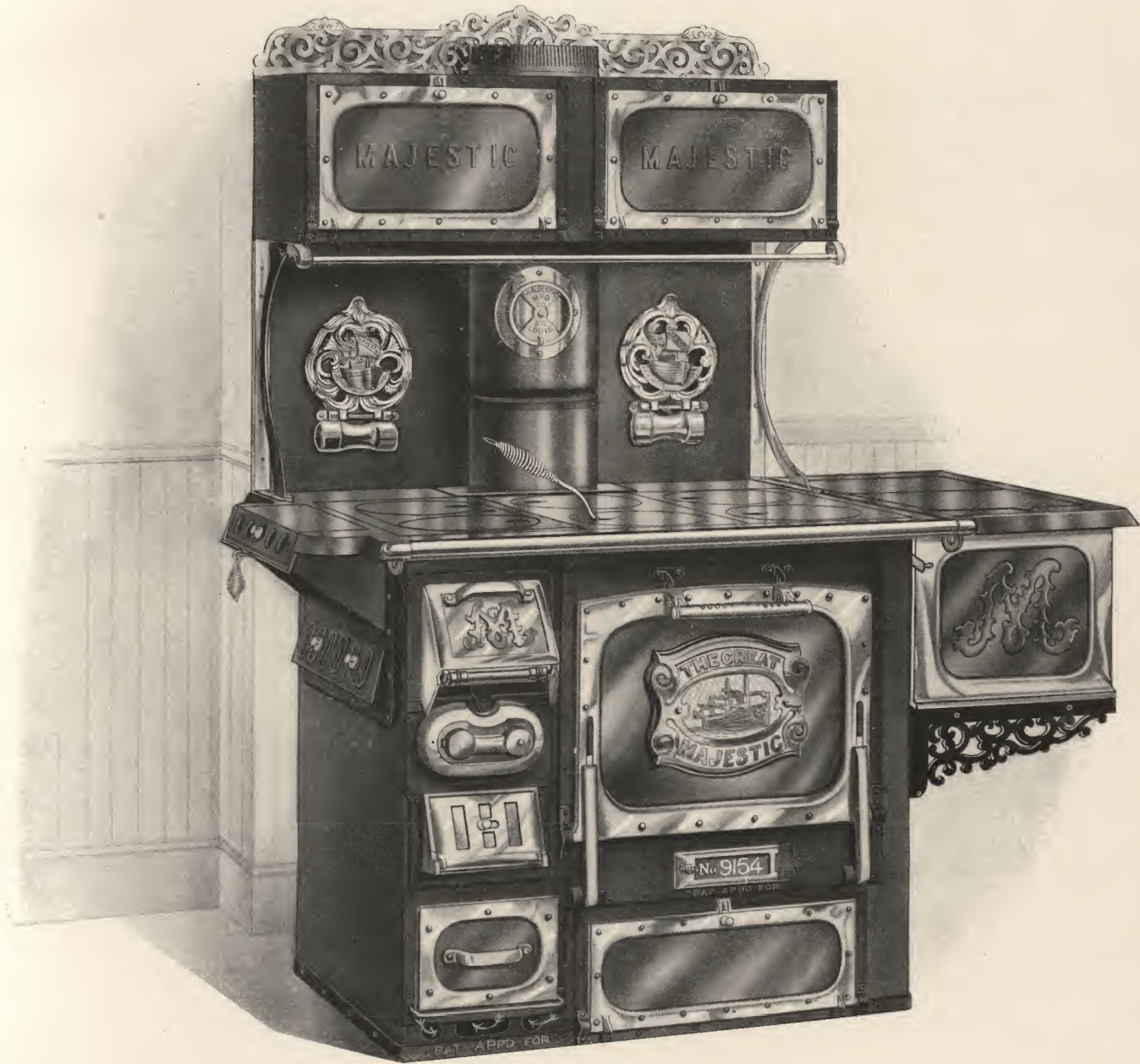
## GREAT MAJESTIC FAMILY RANGES



MAJESTIC RANGE No. 9151

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9151	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{4}$	61	14 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	None	7	54	29 $\frac{3}{4}$	16	546	Filch





MAJESTIC RANGE No. 9154

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9154	20	23	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x30	6	9	21	8 $\frac{1}{2}$	8	35x23 $\frac{1}{4}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	None	7	54	29 $\frac{3}{4}$	16	562	Fever



## Majestic Ranges—With Right Hand Flush Reservoir

The ranges illustrated on the following five pages are fitted with our 12-gallon Copper Gravity Reservoir on right, which has Japanned Malleable Iron top and lid. Reservoir is heated by direct contact of pocket in reservoir against pocket in right end of range. No pipes or steam to annoy you.

**To Change to Water Front Range**—At any time desired any of these ranges can be fitted with our Pin Extension Malleable Iron Water Front, or Flat Water front as shown on pages 72 and 73. Water front takes the place of the left hand lining. Body is always punched and capped for water front nipples before range leaves the factory. The reservoir can be dispensed with, or left on, just as desired.

**Reducing Rings and Lid**—Without extra charge any of these ranges can be fitted with one set of reducing rings and lid in place of the regular lid, making the size of holes 8, 6 and 3 inches on 8-inch holes and 9, 8, 6 and 3 inches on 9-inch holes.

**Wood and Coal**—All of these ranges are fitted with our duplex grates for burning wood or coal. When coal is used turn slotted side of grates up. When wood is used turn other side of grates up, showing small round holes.

**Wood End Lining**—Any of these ranges can be fitted with wood end lining which takes the place of the back end lining, adding two inches to the length of fire box.

**General Description of these Ranges**—For general description, materials used, workmanship, etc., see pages 8 and 9.

**Sizes, Code Words, Shipping Weight, etc.**—For sizes, code words, shipping weight, etc., see table under each illustration.





MAJESTIC RANGE No. 8642

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8642	18	21	13 $\frac{3}{4}$	36x28 $\frac{1}{2}$	4	8	19	7	8	32x21 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	None	7	60	29 $\frac{3}{4}$	16	522	Glib



## GREAT MAJESTIC FAMILY RANGES



MAJESTIC RANGE No. 8645

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING			SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET								
8645	18	21	13 <sup>3</sup> / <sub>4</sub>	36x28 <sup>1</sup> / <sub>2</sub>	6	8	19	7	8	32x21 <sup>1</sup> / <sub>2</sub>	61	14 <sup>3</sup> / <sub>4</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	None	7	60	29 <sup>3</sup> / <sub>4</sub>	16	524	Ghetto	





MAJESTIC RANGE No. 8648

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
8648	20	21	13 <sup>3</sup> / <sub>4</sub>	38 <sup>1</sup> / <sub>2</sub> x28 <sup>1</sup> / <sub>2</sub>	6	8	19	8	8	35x21 <sup>1</sup> / <sub>2</sub>	61	16 <sup>1</sup> / <sub>2</sub> x8	16 <sup>1</sup> / <sub>2</sub> x6	None	7	60	29 <sup>3</sup> / <sub>4</sub>	16	534	Glazier



## GREAT MAJESTIC FAMILY RANGES



MAJESTIC RANGE No. 9651

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING		SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH			TWO UPPER WARMING CLOSETS	ONE LOWER WARMING CLOSET							
9651	18	23	13 $\frac{3}{4}$	36x30	4	9	21	7 $\frac{1}{4}$	8	32x23 $\frac{1}{2}$	61	14 $\frac{3}{4}$ x8	16 $\frac{1}{2}$ x6	None	7	60	29 $\frac{1}{4}$	16	546	Gospel





MAJESTIC RANGE No. 9654

NUMBER OF RANGE	SIZE OF OVEN			TOP COOKING SURFACE	HOLES ON TOP		SIZE OF FIRE BOX			SIZE OF BASE OF RANGE	ENTIRE HEIGHT FLOOR TO TOP ORNAMENT	WARMING CLOSETS SIZE OF DOOR OPENING	SIZE OF EXTENSION SHELF	SIZE OF SMOKE PIPE	PAGE GIVING GENERAL DESCRIPTION	HEIGHT FLOOR TO TOP COOKING SURFACE	HEIGHT COOKING SURFACE TO BOTTOM OF WARMING CLOSET	SHIPPING WEIGHT	CODE WORD	
	WIDTH	DEPTH	HEIGHT		QUANTITY	SIZE, IN.	LENGTH	WIDTH	DEPTH											
9654	20	23	13 $\frac{3}{4}$	38 $\frac{1}{2}$ x30	6	9	21	8 $\frac{1}{2}$	8	35x23 $\frac{1}{4}$	61	16 $\frac{1}{2}$ x8	16 $\frac{1}{2}$ x6	None	7	60	29 $\frac{3}{4}$	16	562	Goggle



## Majestic Ranges For Heating Two Kinds of Water

It sometimes occurs that water connections are wanted for both pressure boiler and open reservoir, for the use of hard and soft water. Any Majestic Range with high or flush reservoir on left can be fitted with a **RIGHT HAND WATER BACK**, or an **L WATER BACK**, in addition to the reservoir. For illustration of **L WATER BACK** see page 73.

SEE ILLUSTRATIONS AND NUMBERS BELOW



Ranges with High Reservoir on Left and  
with Right Hand Water Back

When ordering, add the letter "B" to regular ranges, as below:

NUMBER	CODE WORD
639B (for sizes, see No. 639).....	CURFEW
642B (for sizes, see No. 642).....	CUSHION
645B (for sizes, see No. 645).....	CUSP
648B (for sizes, see No. 648).....	CULTER
651B (for sizes, see No. 651).....	CUSTOM
654B (for sizes, see No. 654).....	CURVE
957B (for sizes, see No. 957).....	CURTESY

Ranges with High Reservoir on Left and  
with L Water Back

When ordering, add the letter "P" to regular ranges, as follows:

NUMBER	CODE WORD
639P (for sizes, see No. 639).....	CREEK
642P (for sizes, see No. 642).....	CREDIT
645P (for sizes, see No. 645).....	CROW
648P (for sizes, see No. 648).....	CROWN
651P (for sizes, see No. 651).....	CUBIT
654P (for sizes, see No. 654).....	CUDDY
957P (for sizes, see No. 957).....	CRUSE



Ranges with Flush Reservoir on Left and  
with Right Hand Water Back

When ordering, add the letter "B" to regular ranges, as below:

NUMBER	CODE WORD
8239B (for sizes, see No. 8239).....	CRIB
8242B (for sizes, see No. 8242).....	CRESS
8245B (for sizes, see No. 8245).....	CRONE
8248B (for sizes, see No. 8248).....	CROFT
9251B (for sizes, see No. 9251).....	CROOK
9254B (for sizes, see No. 9254).....	CRITIC
2957B (for sizes, see No. 2957).....	CRIPPLE

Ranges with Flush Reservoir on Left and  
with L Water Back

When ordering, add the letter "P" to regular ranges, as follows:

NUMBER	CODE WORD
8239P (for sizes, see No. 8239).....	CRAM
8242P (for sizes, see No. 8242).....	CRAFTY
8245P (for sizes, see No. 8245).....	CRANK
8248P (for sizes, see No. 8248).....	CRAPE
9251P (for sizes, see No. 9251).....	CRASIS
9254P (for sizes, see No. 9254).....	CRAZY
2957P (for sizes, see No. 2957).....	CRAVEN

Number of range does not include pressure boiler.



## Majestic Ranges For Heating Two Kinds of Water

It sometimes occurs that water connections are wanted for both pressure boiler and open reservoir, for the use of hard and soft water. Any **MAJESTIC RANGES WITH RIGHT HAND FLUSH RESERVOIR AND POUCH FEED** can be fitted with a **RIGHT HAND WATER BACK** or an **L WATER FRONT**, in addition to the reservoir

SEE ILLUSTRATIONS AND NUMBERS BELOW



Ranges with Right Hand Reservoir, Pouch Feed and Right Hand Water Back

When ordering, add the letter "B" to regular numbers, as below:

NUMBER	CODE WORD
8142B (for sizes, see No. 8142).....	VISITOR
8145B (for sizes, see No. 8145).....	VITIATE
8148B (for sizes, see No. 8148).....	VIZARD
9151B (for sizes, see No. 9151).....	VOLUNTEER
9154B (for sizes, see No. 9154).....	VORTEX

Ranges with Right Hand Reservoir, Pouch Feed and L Water Front

When ordering, add the letter "S" to regular ranges, as below:

NUMBER	CODE WORD
8142S (for sizes, see No. 8142). ....	VULTURE
8145S (for sizes, see No. 8145). ....	VOYAGE
8148S (for sizes, see No. 8148). ....	VOTER
9151S (for sizes, see No. 9151). ....	VISAGE
9154S (for sizes, see No. 9154). ....	VIRTU

Number of range does not include pressure boiler.



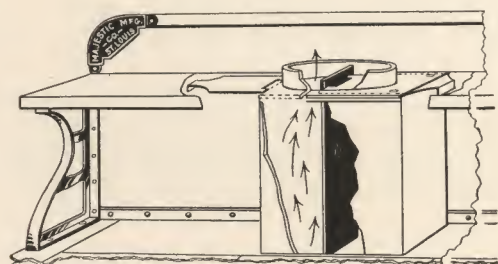
Ranges with Right Hand Reservoir, no Pouch Feed, and with Pin-Extension Malleable Iron Water Front

When ordering, add the letter "L" to regular numbers, as below:

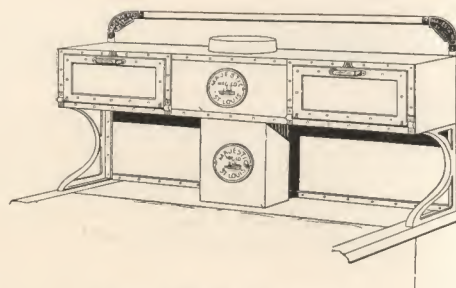
NUMBER	CODE WORD
8642L (for sizes, see No. 8642).....	VESTED
8645L (for sizes, see No. 8645).....	VIAL
8648L (for sizes, see No. 8648).....	VEX
9651L (for sizes, see No. 9651).....	VIGIL
9654L (for sizes, see No. 9654).....	VICTUAL



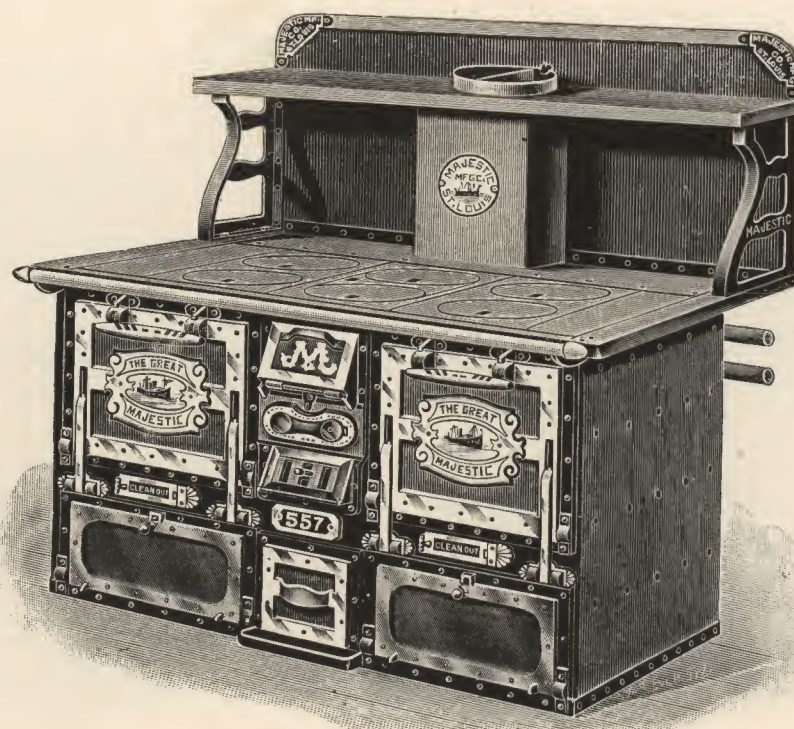
## MAJESTIC DOUBLE OVEN FAMILY RANGES



Regulation Damper. See below



Closet Shelf. See below



## GREAT MAJESTIC DOUBLE OVEN FAMILY RANGE No. 557

For large family or boarding house

**Material**—Body made of No. 14 cold riveted throughout. Malleable iron rim around front and sides of top. Oven door frames, oven doors, hinges, stakes, handles, etc., made of malleable iron. Flues lined with pure asbestos.

**Top Surface**—For dimensions, see below. Top can be fitted with any number of holes from one to six. Always sent with six holes as illustrated, unless otherwise ordered.

**Ovens**—Two ovens heated with one fire box. For size of oven see below. Ovens are riveted to malleable iron angle frames, insuring a perfect, true, level and air-tight oven. Has malleable oven racks so constructed as to slide out of oven, holding any weight they may contain. Has heavy drop oven doors.

**Hot Water**—Always sent with water back for heating pressure boiler, unless otherwise ordered. Can furnish with solid linings if desired.

**Fire Box**—Fitted with extra heavy iron linings and duplex grates for burning wood or coal.

**Warming Closets**—Has warming closet under each oven. Can be fitted with warming closets at top if desired. Always sent with plain shelf, as shown, unless otherwise ordered.

**Regulating Damper**—By proper regulation of damper under shelf, ovens can be heated to any temperature or all the heat can be thrown around one oven. See illustration above.

**Pipe**—In setting up this range which has 9-inch pipe collar, do not reduce to less than 8-inch pipe.

## MADE IN TWO SIZES AS FOLLOWS:

Number	Size of Each Oven	Top Surface	Holes on Top	Shipping Weight	Code Word Plain Shelf	Code Word Closet Shelf
557	15x21x13	54x31½	6-8 in.	740	IMPUDENT	INCIDENT
579	15x23x13	54x34	6-9 in.	810	PALM	PAGAN



## Majestic Laundry Stoves



### PIN EXTENSION WATER FRONT

This stove can be fitted with Pin Extension Water Front for heating water through pressure boiler or can be fitted with water coil. When ordering use numbers shown below.

This laundry stove is very desirable for the fact that it takes up very little room in the laundry, and still does all the work required. Each side is arranged to hold 5 irons directly against the fire lining. Also equipped with attachment for holding Pott's Patent Irons. Top is fitted with open anchor plate, having loose short center and two 8-inch lids so wash boiler can be put directly over the fire. It requires only half the fuel used in the old style patterns.

### ORDER BY NUMBERS BELOW

Number	STYLE	SIZE		Shipping Weight	Code Word
		Top	Height		
1	Iron heater on both sides—no water heater.....	15½x24	29 in.	190	LIVER
2	Iron heater on both sides—with water coil.....	15½x24	29 in.	190	LOBE
3	Iron heater on right side—pin water front on left.....	15½x24	29 in.	200	LINGER



## Hood or Canopy for Family Ranges



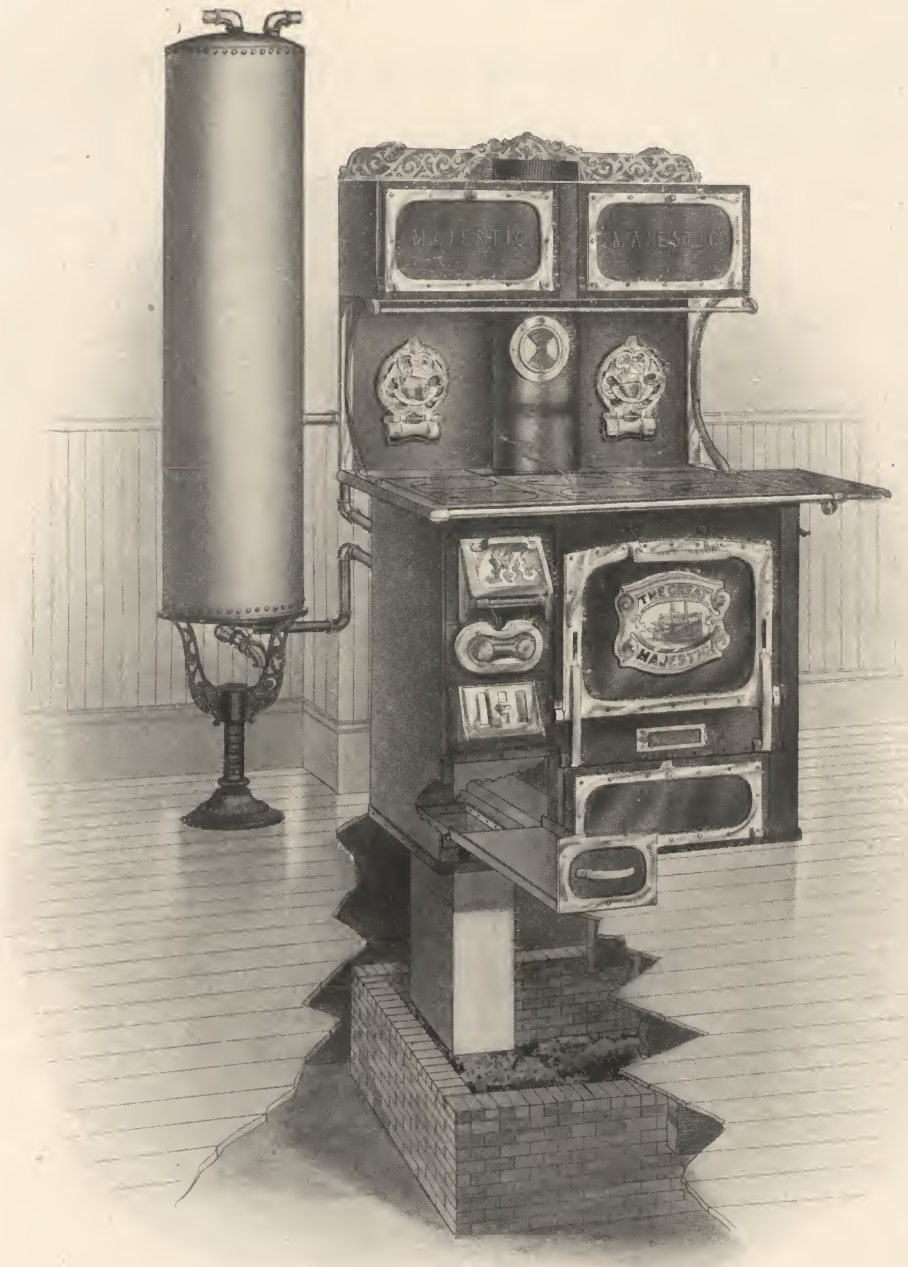
The above illustration shows a properly set canopy or hood for family ranges. The ventilator, to draw the fumes from under the canopy, should positively not be connected with the same flue as smoke pipe, as it interferes with the draft through range. There should be a separate flue for ventilation.

### ORDER BY NUMBERS AS FOLLOWS:

STYLE OF HOOD		CODE WORD
No. 20.	Plain steel, ribbed.....	RESIDENCE
No. 25.	Plain steel, ribbed, nickeled band.....	RATTAN
No. 30.	Planished iron, ribbed.....	RECOVER
No. 35.	Planished iron, ribbed, nickeled band.....	RYE
No. 70.	Planished iron, ribbed, nickeled band (for combination gas and coal range).....	RESORT



## Ash Chute To Basement



The above illustration shows how, at a small extra cost, any Majestic Range can be set for conveying the ashes to basement. The illustration is only intended to give you an idea of how it can be arranged; different conditions would require different arrangements. When range is ordered with ash chute, we build a scoop arrangement in ash box with flange, on which chute can be attached if desired. The ash pan bottom covers opening to prevent a draft through range. Front part of scoop extends down to ash pan bottom, so that when ash pan is pulled out it scrapes all of the ashes into opening.



## Valuable Information as to Water Fronts

### READ THE FOLLOWING CAREFULLY AND SAVE WATER FRONTS

We have but few complaints of the lack of heating capacity, or the bursting of heater or connections; yet there are some, for the reason that the larger number of users of ranges do not understand the principles governing water circulation. Ninety per cent of the complaints of insufficiency of hot water, or bursted water fronts, can be traced directly to defective plumbing, or to the filling of heater or pipes with lime or mud, or freezing of water in pipes leading from heater to boiler.

Water fronts for **Majestic Ranges** are made of **malleable iron**, and tested before leaving our factory to **300 pounds pressure**, and to burst one requires a greater pressure. While the average pressure of water-works is only 80 pounds and mountain pressure 125 pounds.

In making connections to pressure boiler, the pipes from heater should be **full size to the boiler, without sharp angles**. The hot water pipe should connect with boiler at least one foot higher than where it leaves the heater, and, with our pin extension water front, the boiler should not hold less than 40 gallons and not more than 60 gallons.

The boiler should be placed as **near the range as possible**, and in all cases have a waste valve at bottom of boiler. This valve should be opened at least once a week if water is muddy, drawing off and washing out the boiler and heater. Great care must be used that **fire is not started until boiler and water front or water back are full of water**. The heater will burst if cold water is turned into it when hot.

If our malleable water fronts should burst, the connections were wrong, the connecting pipes filled with lime or mud, the water in pipes frozen, or there was no water in heater when fire was started. **For these the Majestic Manufacturing Company is not responsible, and will not furnish a heater to anyone without charge.**

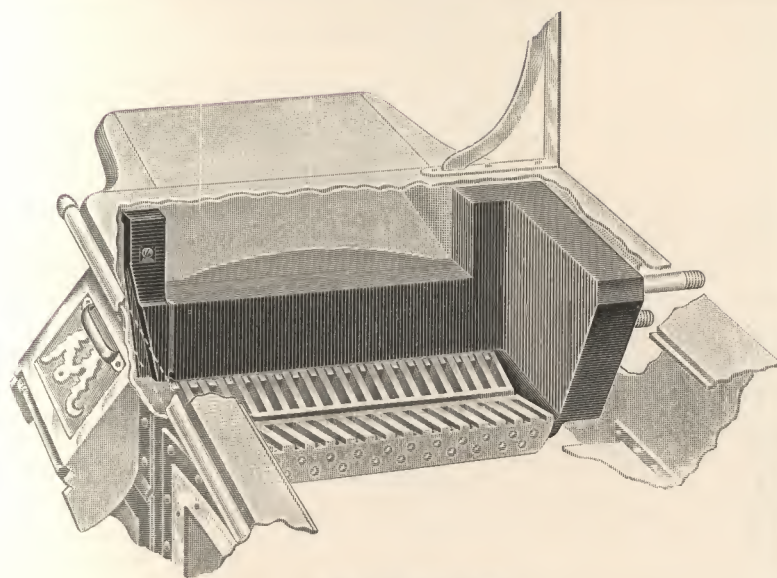


## Water Heating With Water Fronts and Water Backs



PIN-EXTENSION MALLEABLE IRON  
WATER FRONT

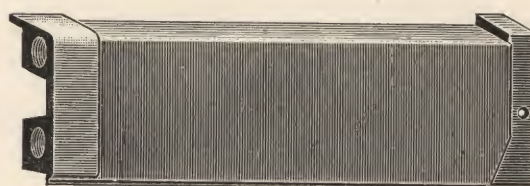
This illustration shows the exact position of Pin-Extension Malleable Water Front in fire box of range. It also gives the action of water when heated with water front under pressure. The cold water is carried to the bottom of boiler by the circulating tube, in order that it may reach the water front without cooling hot water at top of boiler. The water then enters into bottom of water front, circulating through the entire heating surface of same, before it again enters the boiler. This Pin-Extension Water Front has more heating surface than any other water front on the market, therefore heats water much quicker and hotter. When less hot water is wanted, we can furnish Flat Water front in place of Pin Extension Water Front.



L WATER FRONT  
For Pouch Feed Ranges



L WATER BACK  
Taking the Place of Back End Lining and Third and Fourth Section of Right Hand Lining  
For Ranges that this L Water Back fits, see repair page 225

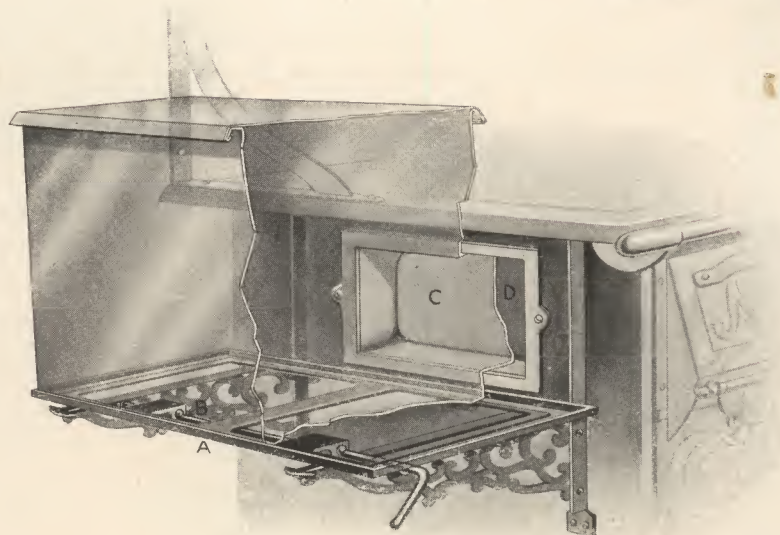


RIGHT HAND WATER BACK  
Taking the Place of Right Hand Lining



## Water Heating With Reservoir

This All-Copper Reservoir holds 15 gallons. Can also furnish 12-gallon reservoir flush with top of range, or 12-gallon flush reservoir on right.



### NOTE

This reservoir sets **ON A MOVABLE FRAME**, and can never wear by shifting to and from the fire.

Above we illustrate the method of heating water in THE GREAT MAJESTIC MOVABLE ALL-COPPER RESERVOIR.

Carriage (A) is moved by rod (B) forcing reservoir (C) close up against iron pocket lining (D). When rod (B) is reversed it moves reservoir (C) away from the heat and stops boiling. This reservoir is fully covered with patents, and can only be used on the Majestic. The left-hand flush reservoir used on the Majestic is heated in the same manner.

To parties relying on a local reservoir for their hot water supply, it is a very important matter to get this reservoir absolutely perfect. Kindly compare the Majestic reservoir with any you know of, and you will readily see that for real merit, there is absolutely no comparison. We have spent many years and a large amount of money on this point, knowing that next to the heating of the oven, it is the most important point on a range.

The reservoir is made entirely of copper, grooved, hammered and well soldered at all corners. The top is turned back on the edge, forming a groove. Body of reservoir at top edge is flanged outward. This flange is then fitted into groove of top, same being hammered and drawn together tightly, giving a flange of double thickness of copper, with triple thickness on edge of flange. Flange is then bent downward, and corners fastened, giving a firm and substantial reservoir, absolutely leak-proof.

The copper heating pocket of reservoir is stamped from one piece of copper, thus having no seams to leak water.

This process is patented by us. Any infringement will be vigorously prosecuted.

**MAJESTIC MANUFACTURING CO.**  
ST. LOUIS, MO.





## Majestic Gloss

We have seen during an experience of thirty years so much really fine finish on stoves and ranges ruined by ruinous preparations recommended as "first class" that we concluded to put up something that would do the work and not the injury.

Majestic Gloss is put up in attractive one pint and half pint cans, and is the best article of its kind made for touching up the blackened parts of stoves, ranges or any kind of iron. Gives a lasting, brilliant, glossy appearance.

Half Pint Cans, packed one doz. in box.

Pint Cans, packed one doz. in box.



## Majestic Polish

For brightening and cleaning the nicked and bright steel parts of ranges, stoves, etc., and for polishing and cleaning brass, and a hundred and one uses to which a metal polish can be put. Decidedly the best polish made. Put up in half pint tins with screw caps.

Packed one doz. Cans in box.



## Majestic Aluminine

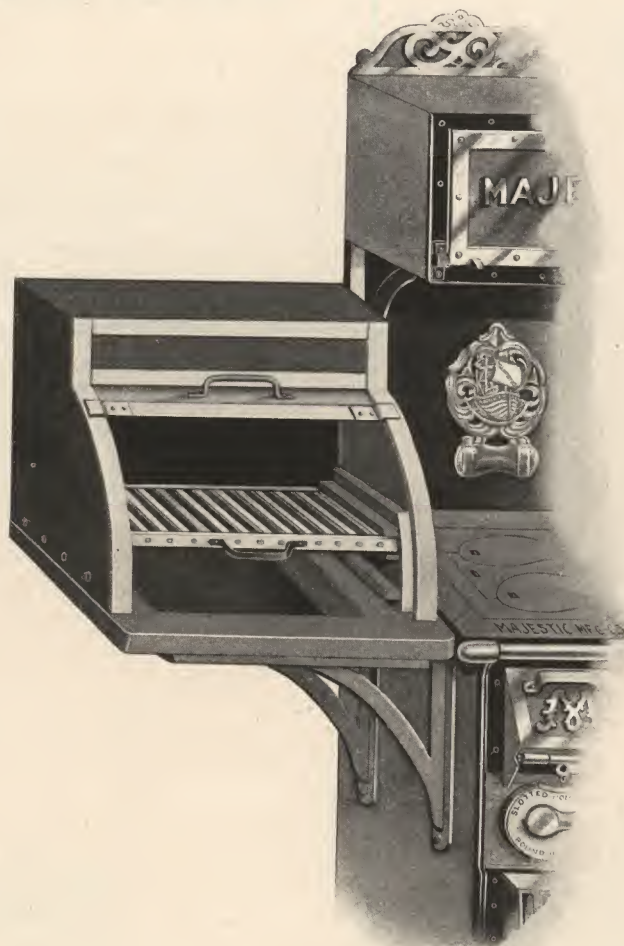
The new range, stove and radiator finish; will not rub off; will stand heat and can be applied by anyone. Apply with a brush like varnish. Can also be used for picture frames, bric-a-brac, flower pots, etc. Put up in airtight tins. 4 and 6 oz.

4 oz., Cans packed one doz. in box.

6 oz., Cans packed one doz. in box.



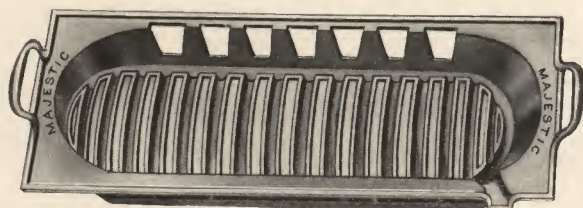
## Broilers for Family Use



The above illustration shows a 12-inch Charcoal Broiler attached to range. Can be attached to any size Majestic Family Range and on either side. Always sent for left side of range, unless otherwise ordered.

### CODE WORD

Complete with brackets and pipe for left side of range .....	OWEN
Complete with brackets and pipe for right side of range .....	OUTSTEP



Majestic Low Down Broiler, 8 or 9 inch



Broiler Cover

The above illustrated broiler fits in top of range over fire box after two lids and short center are removed.

8-inch Majestic Low Down Broiler.....	CODE WORD
9-inch Majestic Low Down Broiler.....	OFFENDER
	ORCHARD.



## Majestic Combination Coal and Gas Ranges

WITH ROLL TOP

FOR NATURAL OR MANUFACTURED GAS



For description, sizes, etc., see page 78

For illustration of above range, without roll top, see page 79

For proper water connections, see page 87-A



## Majestic Combination Coal and Gas Ranges

### FOR NATURAL OR MANUFACTURED GAS

The illustration on opposite page gives you a correct idea of the outline and plan of the **Majestic Combination Coal and Gas Range**, but nothing short of the range itself can convey an adequate conception of its completeness, compactness and beauty. No useless ornamentation, but still enough to "bring out" its symmetrical detail and make it what it is: **The Acme of Scientific and Mechanical Perfection Combined with Common Sense.** The material used in this range is the same old style charcoal iron and malleable iron as used in the Great Majestic Coal Ranges.

Has our pin extension malleable iron water front in coal section, and our powerful gas water heater in rear of gas section. Both can be connected in the same pressure boiler and are entirely independent of each other, one or both can be used at the same time. The gas water heater can be placed on left and level with top of range if desired, and adds 11 inches to width.

Equipped with patent safety lighter. Oven door must be opened to light oven burner.

This Combination Coal and Gas Range is also made with Roll Top, as illustrated on page 77.

Combination Coal and Gas Ranges Without Roller Top. Number and Sizes Below:

NUMBERS		Top Cooking Surface	Size of Oven in Coal Section	Size of Oven in Gas Section	Size of Upper Broiler	Size of Lower Broiler	Number of Gas Burners on Top	Number of Lids on Coal Section	Shipping Weight Crated	CODE WORD	
Manu- factured Gas	Natural Gas									Manufac- tured Gas	Natural Gas
1838	1838-N	28x54	15x21	18x21	12x18½	21x16½	4	4	1000	ABANDANCE	ANECDOTE
1841	1841-N	28x57½	18x21	18x21	12x18½	21x16½	4	4	1050	ACCUSATION	ANGORA
1844	1844-N	28x57½	18x21	18x21	12x18½	21x16½	4	6	1050	ACROBAT	ANNOUNCE
1847	1847-N	28x60	20x21	18x21	12x18½	21x16½	4	6	1080	ADAMANT	ANOINT
2038	2038-N	28x56	15x21	20x21	12x18½	21x16½	4	4	1020	ADJECTIVE	ANTAGONIST
2041	2041-N	28x59½	18x21	20x21	12x18½	21x16½	4	4	1070	ADMIRAL	ANTHEM
2044	2044-N	28x59½	18x21	20x21	12x18½	21x16½	4	6	1070	ADORATION	ANTIDOTE
2047	2047-N	28x62	20x21	20x21	12x18½	21x16½	4	6	1100	ADVENTURE	APACHE

Combination Coal and Gas Ranges With Roller Top. Number and Sizes Below:

NUMBERS		Top Cooking Surface	Size of Oven in Coal Section	Size of Oven in Gas Section	Size of Upper Broiler	Size of Lower Broiler	Number of Gas Burners on Top	Number of Lids on Coal Section	Shipping Weight Crated	CODE WORD	
Manu- factured Gas	Natural Gas									Manufac- tured Gas	Natural Gas
1838-RT	1838-RT-N	28x54	15x21	18x21	12x18½	21x16½	4	4	1015	ADVOCATE	APOLOGY
1841-RT	1841-RT-N	28x57½	18x21	18x21	12x18½	21x16½	4	4	1065	AFFECTION	APOSTLE
1844-RT	1844-RT-N	28x57½	18x21	18x21	12x18½	21x16½	4	6	1065	AGGRAVATE	APPAREL
1847-RT	1847-RT-N	28x60	20x21	18x21	12x18½	21x16½	4	6	1095	AGITATE	APPEAL
2038-RT	2038-RT-N	28x56	15x21	20x21	12x18½	21x16½	4	4	1035	ALABASTER	APPENDIX
2041-RT	2041-RT-N	28x59½	18x21	20x21	12x18½	21x16½	4	4	1085	ALLUSION	APPETITE
2044-RT	2044-RT-N	28x59½	18x21	20x21	12x18½	21x16½	4	6	1085	AMBUSCADE	APPLAUSE
2047-RT	2047-RT-N	28x62	20x21	20x21	12x18½	21x16½	4	6	1115	ANCESTOR	APPRENTICE



## Majestic Combination Coal and Gas Ranges

FOR NATURAL OR MANUFACTURED GAS



For description, sizes, etc., see page 78

Illustration of above range with roll top shown on page 77

For proper water connections, see page 87A



## Majestic Double Oven Gas Ranges

FOR NATURAL OR MANUFACTURED GAS



We illustrate above our **Double Oven Gas Range**—a range that is almost indispensable to a large family where gas only is used as fuel. This **High Grade Gas Range** has recently been installed in some of the finest homes throughout the country.

We want to call special attention to the convenience of this gas range. The oven valves **in front** of range, are not only convenient for lighting and turning out the oven burners, but places the burners in such position as to allow better circulation of heat, thus heating the oven quicker and more evenly with less consumption of gas. Oven bottom and oven burners, top burners and broiler burners can be removed, so as to be cleaned properly.

Equipped with patent oven safety lighter. Oven door must be opened to light oven burners.

All doors, door frames, stakes, etc., are made of malleable iron. Body made of old style Charcoal Iron.

Made in the following numbers and sizes:

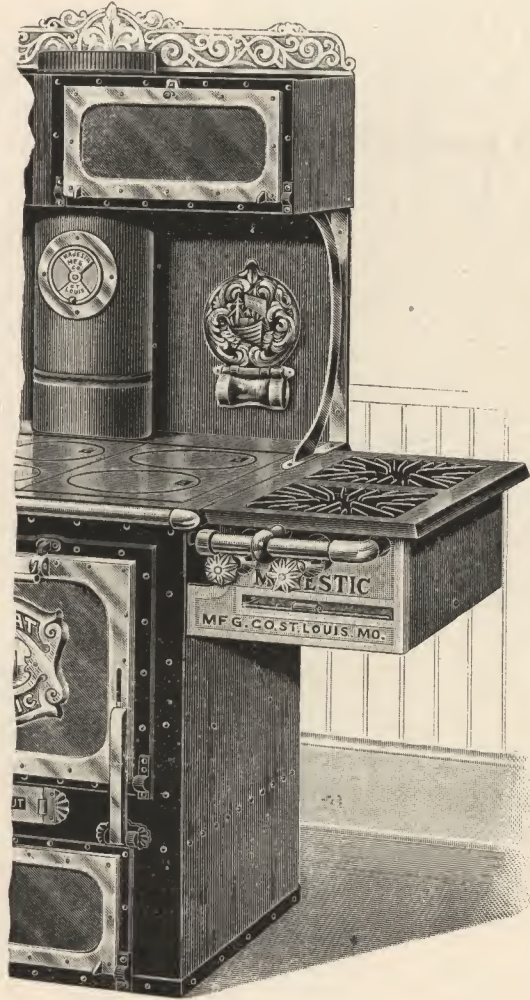
NUMBERS		Top Surface	2 Main Ovens	2 Upper Broilers	2 Lower Broilers	Number of Top Burners	Shipping Weight Crated	CODE WORD	
Manu- factured Gas	Natural Gas		Size of Each	Size of Each	Size of Each			Manufac- tured Gas	Natural Gas
818	818-N	28x46 $\frac{1}{2}$	18x21	12 $\frac{1}{4}$ x18 $\frac{1}{2}$	16 $\frac{1}{2}$ x21	8	700	INVASION	BECKON
818-A	818-A-N	28x57 $\frac{3}{4}$	18x21	12 $\frac{1}{4}$ x18 $\frac{1}{2}$	16 $\frac{1}{2}$ x21	8	780	INVESTMENT	BEGINNER
1020	1020-N	28x57 $\frac{1}{2}$	20x21	12 $\frac{1}{4}$ x18 $\frac{1}{2}$	16 $\frac{1}{2}$ x21	10	815	ISOLATE	BEHAVIOR
1020-A	1020-A-N	28x68 $\frac{3}{4}$	20x21	12 $\frac{1}{4}$ x18 $\frac{1}{2}$	16 $\frac{1}{2}$ x21	10	885	ISLAND	BELATED

The letter A after number designates range with gas water heater attached.



## Majestic Gas Attachments

FOR NATURAL OR MANUFACTURED GAS



Fits on either end of any Majestic Coal Range—and any range that has a top similar to the Majestic.  
A handy and convenient addition to any range.

Made with the same care—burners, material, etc.—as our regular gas ranges.

Also made with three burners.

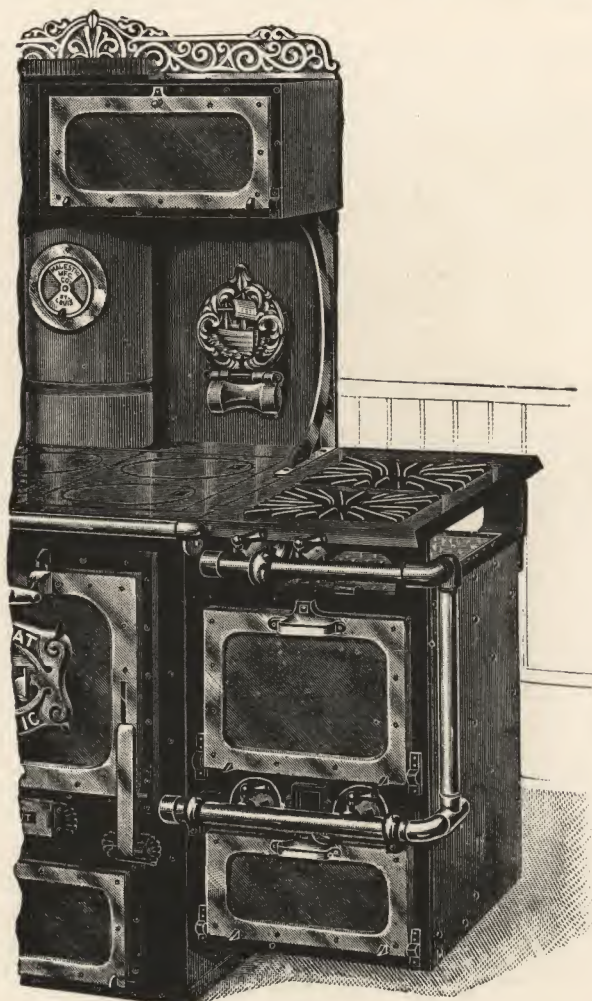
Order by numbers below:

NUMBER		End of Range it Fits	Top Surface	Number of Burners	Shipping Weight Crated	CODE WORD	
Manufac- tured Gas	Natural Gas					Manufactured Gas	Natural Gas
2-L	2-L-N	Left	13 x24	2	60	ATWATER	ARCADE
2-R	2-R-N	Right	13 x24	2	60	ATLAS	ARCHNESS
3-L	3-L-N	Left	13½ x28¾	3	65	AXLE	AWNING
3-R	3-R-N	Right	13½ x28¾	3	65	AWFUL	AWL



## Majestic Hanging Gas Ranges

FOR NATURAL OR MANUFACTURED GAS



Just the gas range you have been looking for. Made to hang on either end of any Majestic Family Coal Range and with very little trouble, can also be attached to any range that has a similar top to the Majestic.

Note the nice size oven.

**Equipped with patent safety oven lighter.** Oven door must be open to light oven burners.

Furnished with vent pipe collar to connect to flue if desired.

Front and back, also doors, made of malleable iron. Doors drop, forming a shelf same as Majestic Coal Ranges.

Furnished complete with hooks for hanging.

Can also be furnished with three burners on top.

See numbers and sizes below.

**Must Not Set Flat on Floor.**

NUMBER OF RANGE		For Right or Left End of Range	Top Cooking Surface	Size of Oven	Size of Broiler	Number of Top Burners	Shipping Weight Crated	CODE WORD
Manufactured Gas	Natural Gas							
212	212-N	Right	13x28	12x21	12x21	2	145	IDLENESS
312	312-N	Right	13x29	12x21	12x21	3	155	INVENT
122	122-N	Left	13x28	12x21	12x21	2	145	INSPIRE
123	123-N	Left	13x29	12x21	12x21	3	155	INTEND
315	315-N	Right	16x29	15x21	15x21	3	180	IMPERIAL

NOTE.—We can build any of these gas attachments in connection with a Majestic Family Coal Range, with warming closet extending over all and Roll Top, as shown on Combination Range, page 77. Upper broiler can be built in place of one of the warming closets if desired.



## Majestic Gas Ranges

FOR NATURAL OR MANUFACTURED GAS



This gas range is our regular family size. It is made with the same care and of the same material (malleable and charcoal iron), as all Majestic Ranges.

Has nickel-plated feet, and plain shelf trimmed with nickel-plated band iron, making it neat, attractive and serviceable.

Equipped with patent safety oven lighter. Oven door must be opened to light oven burners.

Can have gas water heater attached to left, as shown on page 84.

Made in the following numbers and sizes:

NUMBER		Top Surface	Size of Oven	Size of Broiler	Shipping Weight Crated	CODE WORD	
Manufactured Gas	Natural Gas					Manufactured Gas	Natural Gas
18	18-N	25 x28	18x21	18½x21	270	INDULGE	BARITONE
18-A	18-A-N	36½x28	18x21	18½x21	360	INFORMAL	BASHFUL

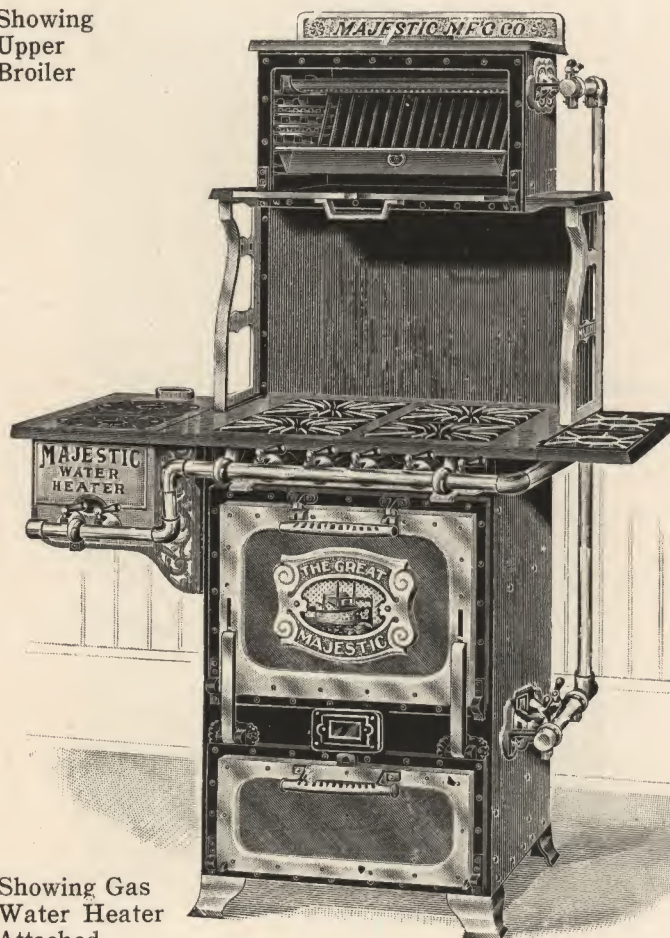
The letter A after number designates Range with gas water heater attached.



## Majestic Gas Ranges

FOR NATURAL OR MANUFACTURED GAS

Showing  
Upper  
Broiler



Showing Gas  
Water Heater  
Attached

This gas range is our regular family size. It is made with the same care and of the same material (malleable and charcoal iron) as all Majestic Ranges.

Has nickel-plated feet, and upper broiler as illustrated.

Equipped with patent safety lighter. Oven door must be opened to light oven burners.

Can be furnished without gas water heater if desired.

Made in the following sizes:

NUMBER		Top Surface	Size of Oven	Size of Upper Broiler	Size of Lower Broiler	Shipping Weight Crated	CODE WORD	
Manufac- tured Gas	Natural Gas						Manufactured Gas	Natural Gas
19	19-N	25 x28	18x21	18½x12	18½x21	360	INTERLUDE	BLINDNESS
19-A	19-A-N	36½x23	18x21	18½x12	18½x21	440	INTERPOSE	BOTANY

The letter A after number designates range with gas water heater attached.



## Majestic High Oven Gas Ranges

FOR NATURAL OR MANUFACTURED GAS



In durability, beauty, economy, labor-saving and service, the **Majestic High Oven Gas Range** is so far in advance of any other on the market, there is absolutely no comparison whatever. All valves are in front of range, easy to get at. Has one simmering burner on top, also has burner in warming closet. For this style range with six burners on top, see page 86. Can be furnished with base and legs nickel-plated if ordered special. Oven can be placed on the left if so ordered, otherwise will be sent as illustrated.

Equipped with patent safety oven lighter. Oven door must be opened to light oven burners.

Made in the following numbers and sizes:

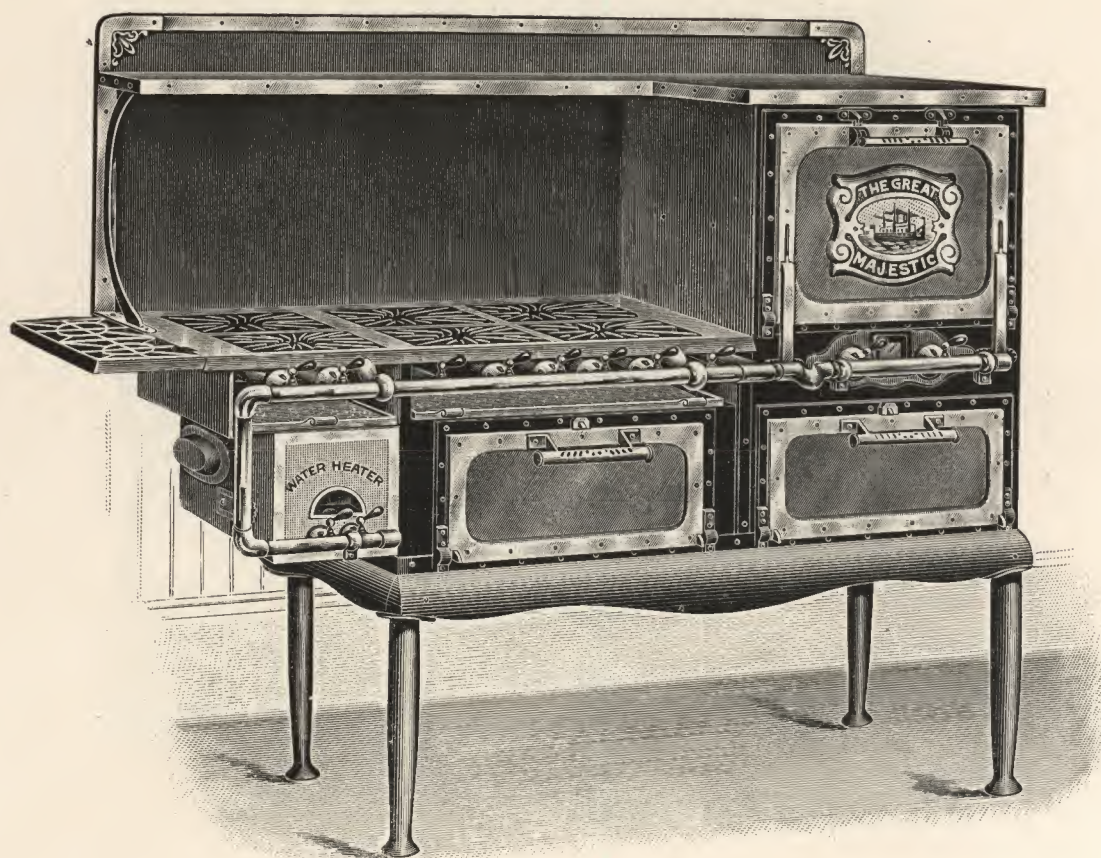
NUMBER		Floor Space Occupied	Size of Oven	Size of Broiler	Size of Warming Closet	Number of Top Burners	Shipping Weight Crated	CODE WORD	
Manufactured Gas	Natural Gas							Manufactured Gas	Natural Gas
418	418-N	30x52	18x21	18½x21	21x25	4	400	ICEBERG	ARENA
418-A	418-A-N	30x63	18x21	18½x21	21x25	4	470	INTERNAL	ARISTOCRAT
420	420-N	30x54	20x21	18½x21	21x25	4	430	IMPOSTOR	ARMOR
420-A	420-A-N	30x65	20x21	18½x21	21x25	4	500	INDEMNITY	ARRANT

The letter A after number designates Range with gas water heater attached



## Majestic High Oven Gas Ranges

For Natural or Manufactured Gas



Showing Gas Water Heater Attached

In durability, beauty, economy, labor saving, and service, the **Majestic High Oven Gas Range** is so far in advance of anything on the market, there is absolutely no comparison whatever. All valves are in front of range easy to get at. Has one simmering burner on top; also has burner in warming closet. For four burners on top, see page 85.

**Equipped with patent safety oven lighter. Oven door must be opened to light oven burners.**

Can be furnished with base and legs nickel-plated, if ordered special.

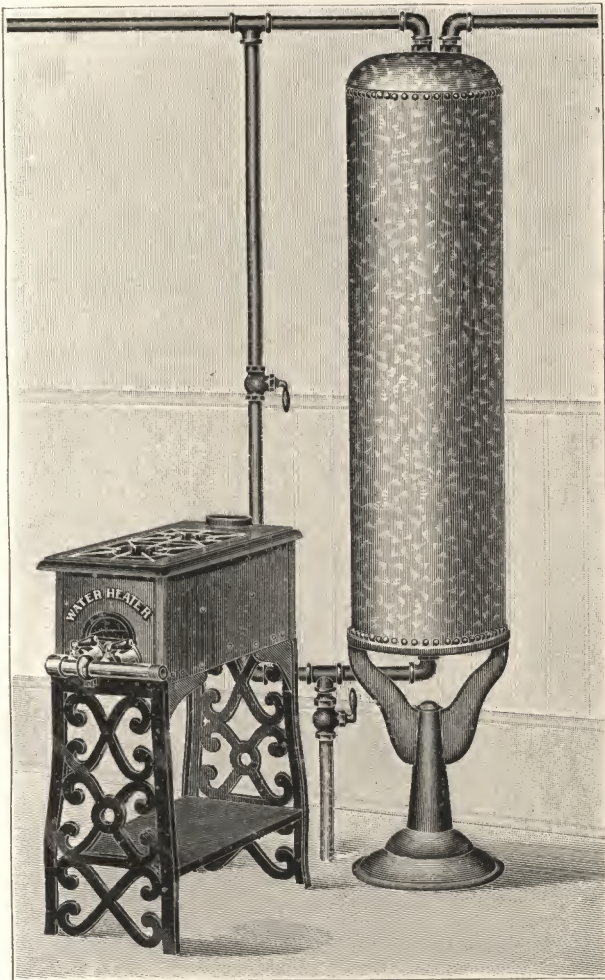
Oven can be placed on the left, if so ordered, otherwise will be sent as illustrated.

Made in the following numbers and sizes:

NUMBER		Floor Space Occupied	Size of Oven	Size of Broiler	Size Warming Closet	Number of Top Burners	Shipping Weight Crated	CODE WORD	
Manufac- tured Gas	Natural Gas							Manufac- tured Gas	Natural Gas
618	618-N	30x63	18x21	18½x21	21x25	6	425	INGENIOUS	BADGER
618-A	618-AN	30x63	18x21	18½x21	21x25	6	500	INGULF	BAGPIPE
620	620-N	30x65	20x21	18½x21	21x25	6	450	INNOCENCE	BALCONY
620-A	620-AN	30x65	20x21	18½x21	21x25	6	530	INSECT	BANISH

The letter "A" after number designates Range with gas water heater attached.





## Gas Water Heater

### FOR NATURAL OR MANUFACTURED GAS

This is the same gas water heater as used on our Combination coal and gas ranges, and regular gas ranges—but mounted on stand. It has more square inches of direct fire surface than any other gas water heater on the market of similar size and style. It will heat more water, do it quicker, and consume less gas than others. Always shipped for manufactured gas unless specially ordered for natural gas.

Order by number, as below:

NUMBER		Floor Space	Height	Shipping Weight Crated	CODE WORD	
Mfg. Gas	Nat. Gas				Mfg. Gas	Nat. Gas
23	23-N	11x23	27 in.	100	LADY	BEACON

## Majestic Gas Laundry Stove No. 50

### FOR NATURAL OR MANUFACTURED GAS

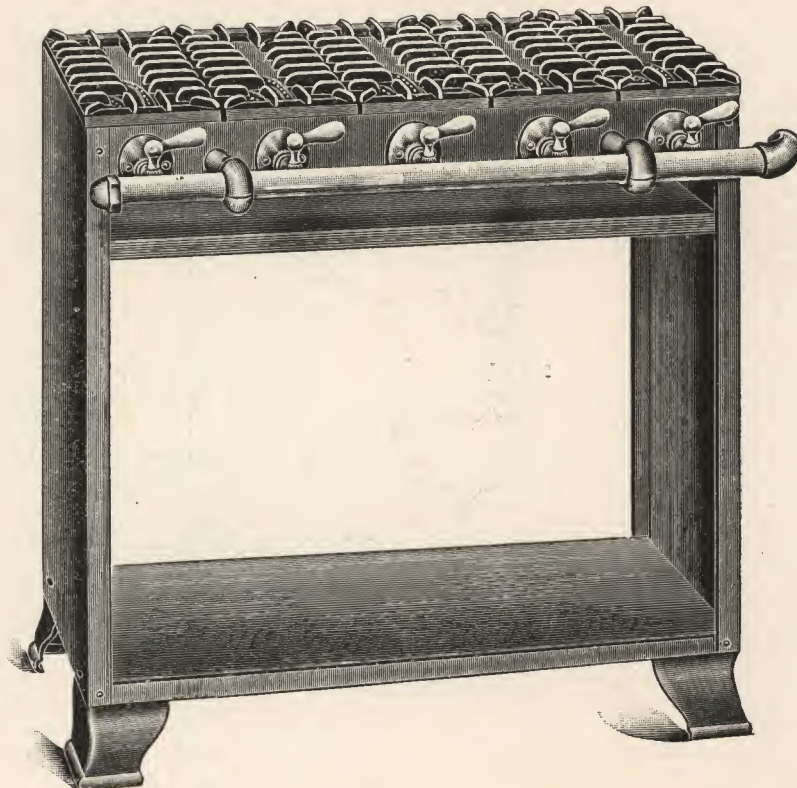
The only Gas Laundry Stove really worthy of the name. Each burner being the proper size and shape, throws all the heat on the bottom of irons, thus saving gas, as none of the heat escapes up the sides of irons as is the case with burners larger than the irons. Each burner is controlled by a separate valve, so that when only one iron is being heated, just that much gas is being used and no more.

When heating a boiler, 1, 2, 3, 4 or 5 burners can be turned on as is desired. All burners can be lifted out and cleaned when desired. Made extra strong, being well braced at both top and bottom.

Made in two sizes, as follows:

Number	Number of Burners	Size of Top	Size of Shelf	Height	Shipping Weight	CODE WORD
50	5	11½x25	11½x25	26½	75	LIMB
40	4	11½x20	11½x20	26½	60	LEVEL

Always shipped for manufactured gas unless specially ordered for natural gas.

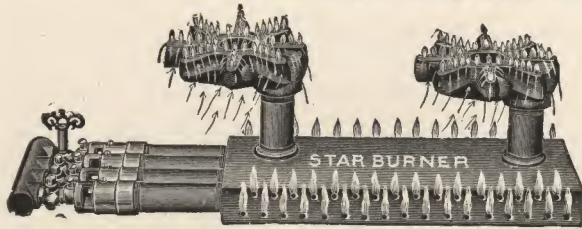




## GREAT MAJESTIC FAMILY RANGES

## Natural Gas Burners

For Converting Coal Ranges into Natural Gas Ranges



For Family Ranges

The illustration shows a natural gas burner which can be placed in any of our family ranges. This type is recommended to our trade in the natural gas sections where the supply of gas is somewhat uncertain or where the consumers prefer to use the Great Majestic. The burner is so made that it can be set in the fire box through the fire door, and connected up with the gas, making no change in the range whatever and placing burners directly under the lids, or if desired, we can fit it to the range here in the factory, bringing the burners well down into the fire box to give somewhat more even distribution of the heat.

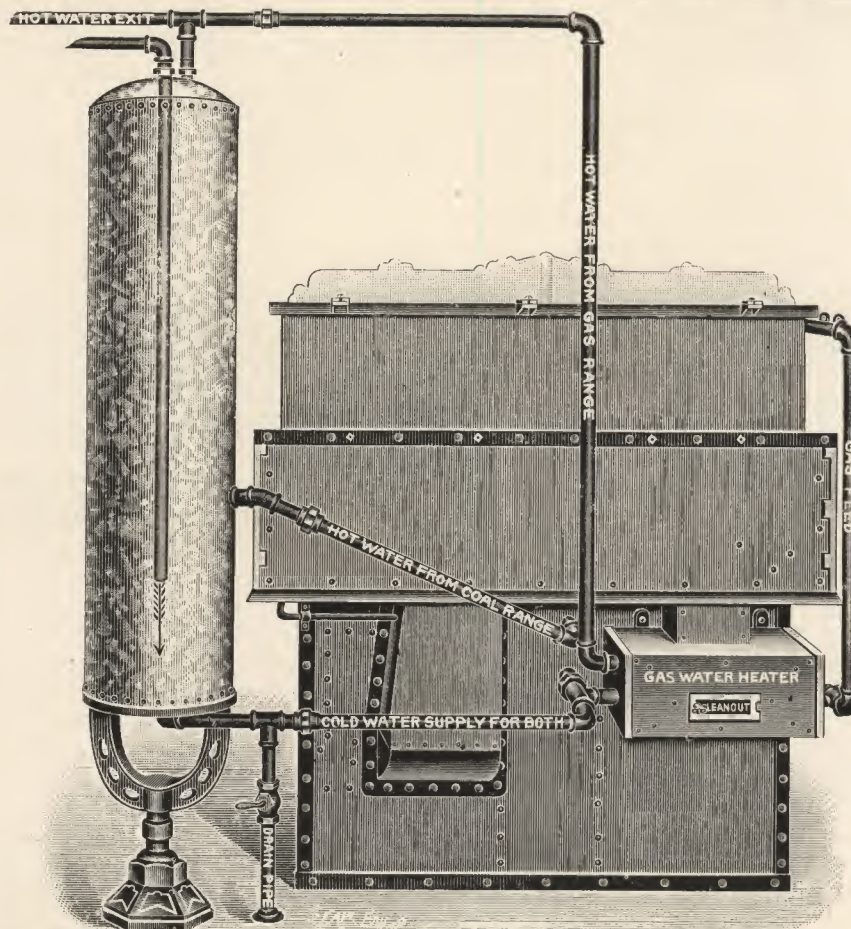
The burners are furnished as shown, with mixers and valves complete, ready for connection to gas. A plate is furnished with each to take the place of the fire door while burner is in use.



For Hotel Ranges

The illustration shows the natural gas burner used on hotel ranges.

This is a one-piece cored casting with drilled holes, and is tapped in both bottom and end. This is usually placed in the fire box of the hotel range and connected either from the bottom through the grate opening or from the front through the fire door. The fire box is then filled with broken fire brick or with incandescent fuel. No mixers or valves are furnished with this burner.



## SHOWING WATER CONNECTIONS TO MAJESTIC COMBINATION COAL AND GAS RANGE

The above illustrates the proper way to connect both gas water heater and water front in coal range to the same pressure boiler.

You will note the water heated by the gas water heater enters the pressure boiler at the top, so it is not necessary to heat the entire boiler when only a certain amount of hot water is wanted.



# *Majestic Hotel Ranges and Equipment*

FOR COAL, WOOD OR GAS

NOT CHEAPEST—BUT  
LEAST EXPENSIVE



*The following pages illustrate and describe the most up-to-date and labor-saving apparatus yet designed for Kitchens of  
Hotels, Restaurants and Clubs*

*We are prepared to furnish special equipment of any description*

## *Majestic Manufacturing Company*

*Saint Louis, Missouri*



## Water Heating From Hotel Ranges

Majestic hotel water fronts and water backs are made of malleable iron of special quality.

Each one is tested to 300 pounds hydrostatic pressure before leaving our factory, and if properly connected and used, will not burn out, burst or crack.

For the information and protection of our trade against careless or ignorant workmanship, we give the following rules which must be observed to secure best service.

**Proper Connections to Pressure Boilers**—Where one water front or back is used, boiler must not be less than 60 gallons capacity. Connections must be of one inch pipe. Avoid sharp angles as much as possible, and if practicable set boiler at such distance from range that upper or hot water pipe can be made with 45° elbows if iron pipe is used, or with long bend in lead pipe.

Always place a waste cock under boiler, connected to a tee in bottom of cold water pipe between boiler and water back, so as to drain both, which should be done at least once a week. Draining must not be done while there is a hot fire in range.

**Where more than one water back is connected to pressure boiler**, boiler capacity should be from 50 to 60 gallons for each water back or water front connected. Cold water pipe (bottom) must be full size of outlet to boiler, and can run across back of range, connecting to bottom tap of each water back with tees. Upper or hot water pipe should be taken out of each water front separately to a point as near boiler as possible, and there run into a header as large as combined capacity of separate pipes, and header connected to boiler by pipe of full size of tap in boiler, see illustration on opposite page.

If preferred, where two or more are used, one water back or front can be connected direct to tee at hot water outlet on top of boiler. This method heats water both from top and side of boiler, and will give quick results.

**Heating Steam Tables**—For small tables, or for coal fires, use Back End Water Heater (see fire boxes Nos. 3 and 7, page 90) and for large tables, or for wood fires, use two-thirds water back or front (see fire boxes Nos. 4 and 8, page 90).

Connections must be made so that pipe is at least two and one-half inches higher at table than at range to get proper circulation, and keep water heater full.

Careful watch must be kept on the table to see that water does not get too low in it, as it would cause the heater to burn out.

**Open Top Tanks**—In connecting hotel water backs to open top tanks, barrels, etc., for temporary use, or where water pressure is not available, **tank must not be less than 50 gallon capacity**, and if draw-off faucet is used, it must be placed above upper or hot water pipe from range, so that tank cannot be drained and water back or front burned out.

**Cleaning**—Lime deposits should be removed occasionally by taking out waterback, filling same with a strong solution of concentrated lye and allowing it to stand until lime is softened, then with a hammer jar from the iron. Mud is nearly as injurious to waterbacks as lime, but more easily removed, it not being, ordinarily, necessary to displace the water heater to clean it. When Range is cold open waste-pipe and allow water to pass freely through all parts, washing out the deposit thoroughly. This, in some localities where water contains much sediment, should be attended to every week or two.

**Warning**—Don't start a fire when the water in pipes or heater is frozen; it is hazardous both to life and property. In extreme cold weather keep water running or fire in Range.

Never start a fire without water in the heater.

Don't draw off the water in open reservoirs below the top of water heater.

**If our water fronts burn out it is always due to one of the following causes:**

Connections have been improperly made.

Pipes or heater is filled with lime or mud.

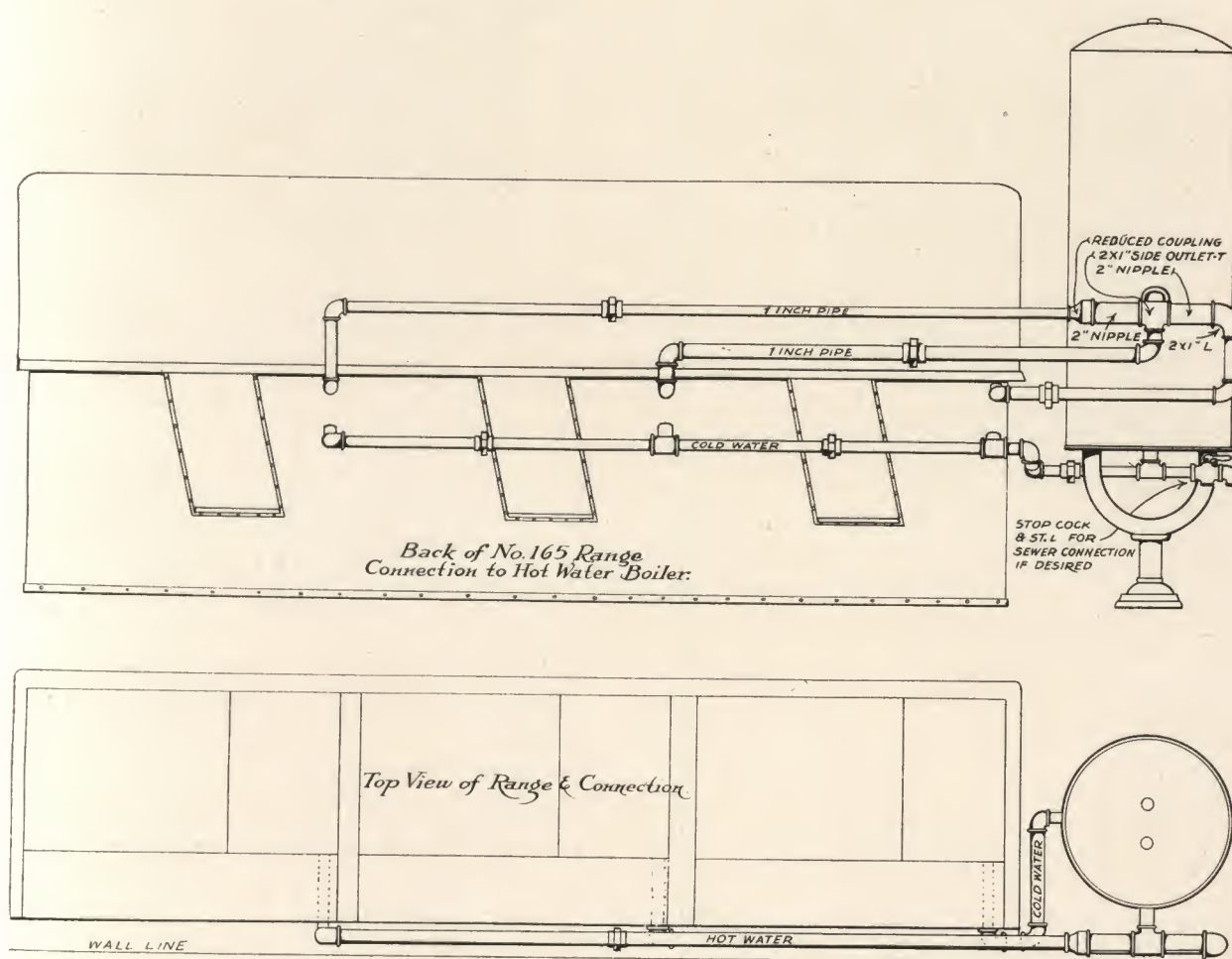
Frozen water in pipes, or no water in heater when fire was started.

We use every method known to science, and the best material and workmanship that money will procure, in order to have these parts perfect, each Malleable Heater being tested before leaving our factory to 300 pounds hydrostatic pressure, and their destruction is due wholly to **misuse or neglect**.

Therefore, we will not be responsible for the breaking or bursting of water backs made by us, nor will they be furnished free to any one.



## Connections to Pressure Boiler

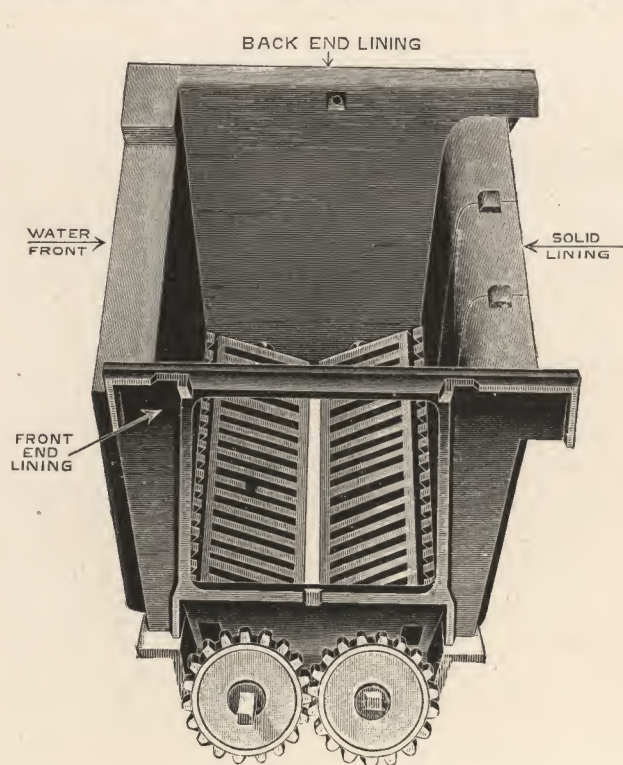


Showing method of connecting to header to secure proper circulation where two or more water fronts or water backs are connected to same Pressure Boiler. See instructions on opposite page.

We recommend that where much hot water is needed, that separate water heater be installed. See page 140.



# Standard and Special Fire Boxes for Majestic Hotel Ranges

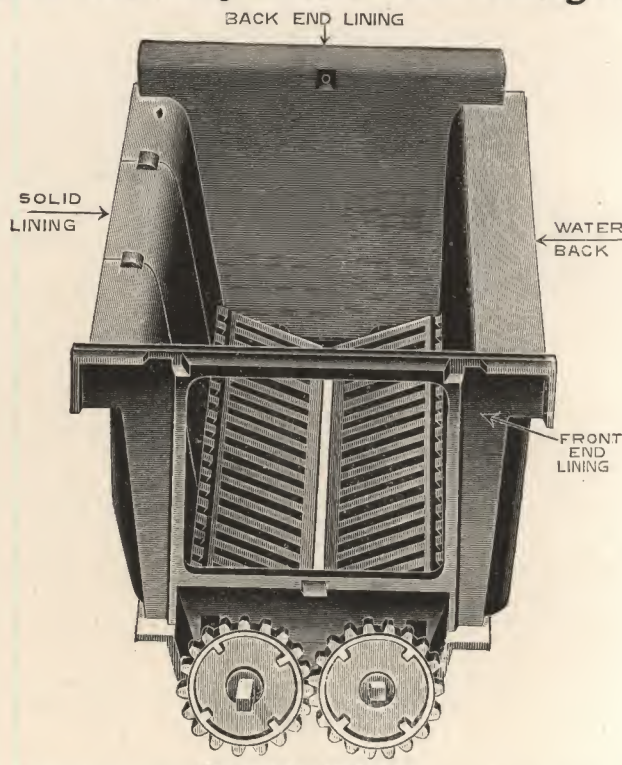


## STANDARD FIRE BOX

For Majestic Hotel Ranges with one fire to each oven. Nos. 55, 56, 110, 112, 165 and 168.

Waterfront shown on left-hand side will heat 60-gallon pressure boiler or open tank.

Above ranges always shipped with this fire box unless otherwise ordered. For special fire-boxes for these ranges see below.

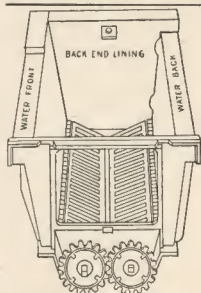


## STANDARD FIRE BOX

For Majestic Hotel Ranges, with one fire and two ovens, Nos. B-58, 59, 60, B60 and 61; also No. 579, except that left-hand solid lining for latter range is in two pieces.

Water Back shown on right-hand side will heat 60-gallon pressure boiler or open tank.

Above Ranges always shipped with this fire box unless otherwise ordered. For special fire boxes for these ranges see below.



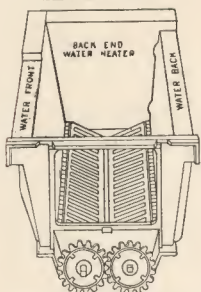
## SPECIAL FIRE BOX No. 2

For Ranges Nos. 55, 56, 110, 112, 165, 168.

In addition to Standard water front on left-hand side, has extra water back on right-hand side instead of solid linings.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks. (See page 89.)

Also furnished when range has bar grates.



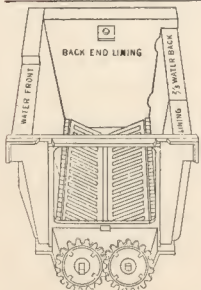
## SPECIAL FIRE BOX No. 3

For Ranges Nos. 55, 56, 110, 112, 165 and 168.

In addition to Standard water front on left-hand side, has extra water back on right-hand side, instead of solid linings, and also back end water heater for heating small Steam Table.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks (see page 89), and in addition small Steam Table. (See pages 91 and 171.)

Also furnished when range has bar grates.



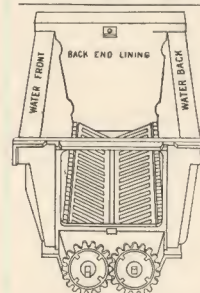
## SPECIAL FIRE BOX No. 4

For Ranges Nos. 55, 56, 110, 112, 165 and 168.

In addition to Standard water front on left-hand side, has extra two-thirds water back, instead of two rear sections of solid linings on right-hand side.

Fitted this way will heat one 60-gallon pressure boiler or open tank and in addition a large Steam Table. (See page 171.)

Also furnished when range has bar grates.



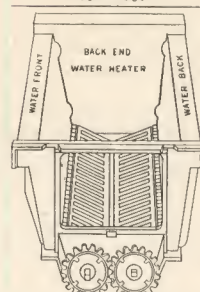
## SPECIAL FIRE BOX No. 6

For Ranges Nos. B58, 59, 60, B60 and 61; also No. 579.

In addition to Standard water back on right-hand side, has extra water front on left-hand side, instead of solid linings.

Fitted this way will heat two 60 or one 120-gallon pressure boiler or open tank. (See page 89.)

Also furnished when range has bar grates.



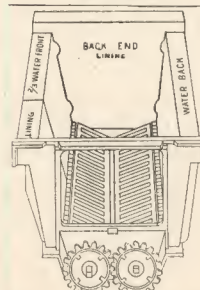
## SPECIAL FIRE BOX No. 7

For Ranges Nos. B58, 59, 60, B60 and 61. (Cannot be furnished for No. 579.)

In addition to Standard water back on right-hand side, has extra water front on left-hand side instead of solid linings, and also back end water heater for heating small Steam Tables.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks (see page 89), and in addition small Steam Table. (See pages 91 and 171.)

Also furnished when range has bar grates.



## SPECIAL FIRE BOX No. 8

For Ranges Nos. B58, 59, 60, B60 and 61; also No. 579.

In addition to Standard water back on right-hand side, has extra two-thirds water front on left-hand side, instead of rear sections of solid lining. Takes place of two sections on B58, 59, 60, 61 and one section on 579.

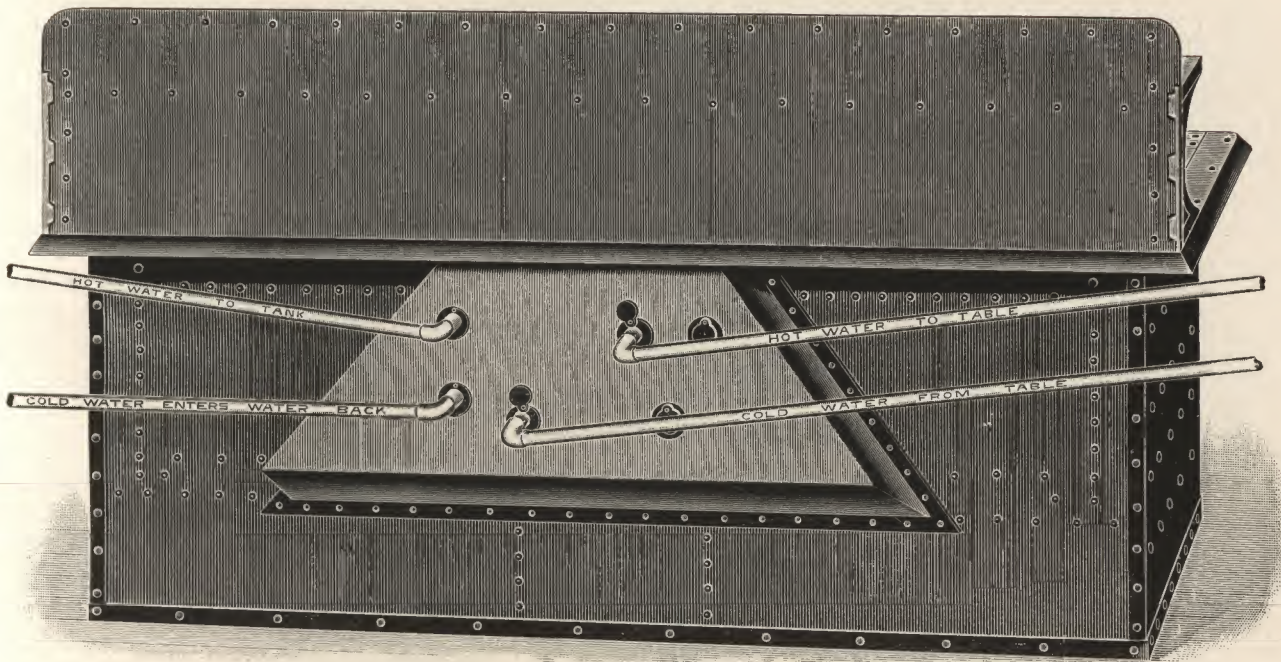
Fitted this way will heat one 60-gallon pressure boiler or open tank, and in addition a large Steam Table. (See page 171.)

Also furnished when range has bar grates.

IF FIRE BOX WANTED IS NOT DESCRIBED ABOVE, WRITE US FULLY



## Water Connections



REAR VIEW OF RANGE SHOWING CONNECTIONS TO SPECIAL FIRE BOXES  
ON OPPOSITE PAGE

Illustration shows how ranges numbers B-58, 59, B-60 and 61 are shipped with pipe holes cut through the back flue into fire box, for connecting, if desired, additional full or two-thirds water fronts and back end water heater.

In illustration, the regular right-hand water back furnished with these ranges is shown connected to pressure boiler or tank at right-hand end of range, while the back end water heater is connected to steam table at left-hand end. Openings to connect to left-hand water front or left-hand two-thirds water front are shown with the temporary caps covering openings in place. When needed, these caps can be driven aside and the connections made.

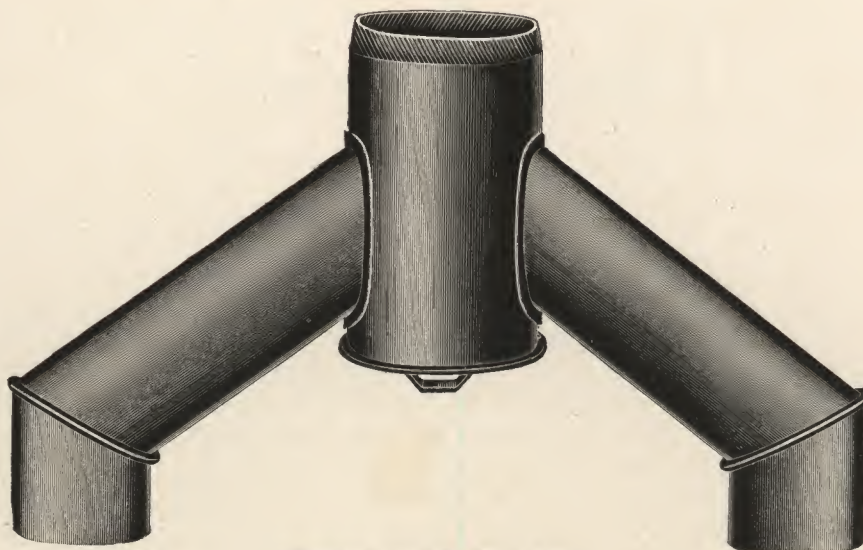
Ranges Nos. 55, 56, 110 and 112, etc., are cut and capped in the same way, except that the pipes do not need to pass through the back flue.

Ranges ordered with secret flue are not cut or prepared for any other water connections than those originally ordered.

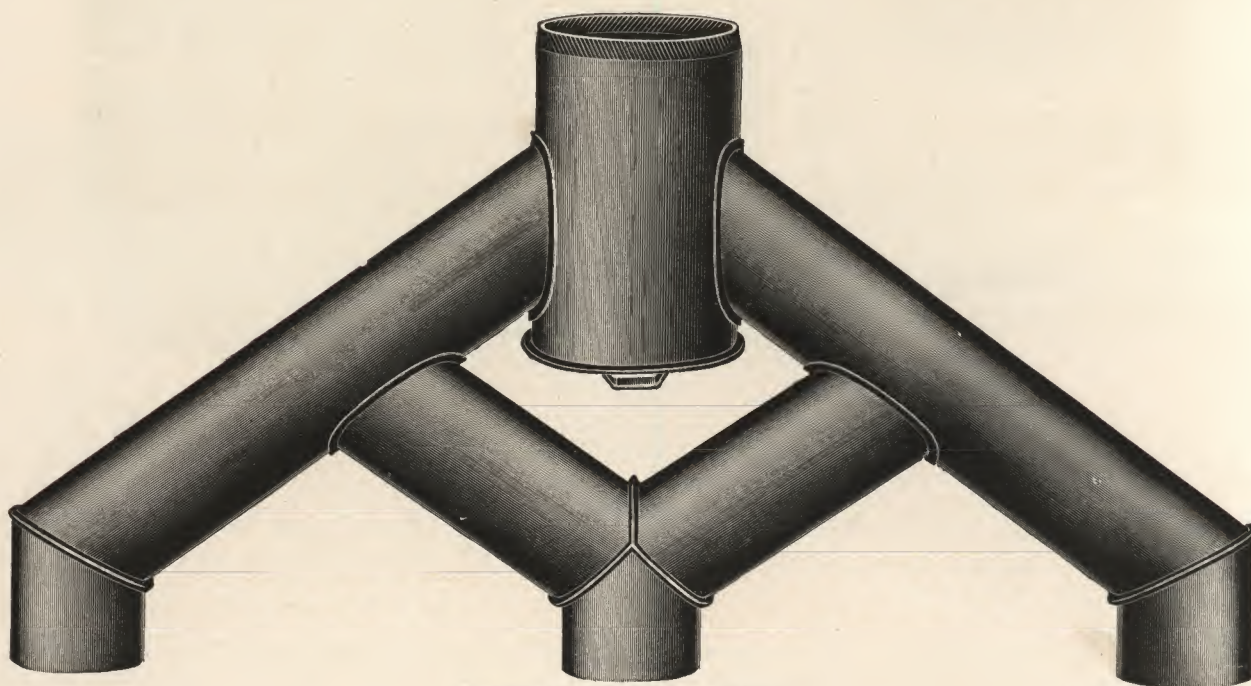
See page 90 for description of standard and other fire boxes in hotel ranges and for combinations of water backs, heaters, etc.



## Breeching



Breeching for Two-Fire Range



Breeching for Three-Fire Range

Breeching as shown above is furnished with ranges having two or more fires so that only one chimney is necessary. The breeching is fitted with a damper in each section where it joins the collar of smoke-box on range, so that all ovens may be used at the same time, or the damper of one closed and the others used.

This breeching is furnished with ranges Nos. 110, 112, 165, 168 and Combination Hotel Ranges, and can also be furnished with ranges 1904-2, 1905-2 and 1907-2, although we strongly recommend that the latter ranges be built with secret flue.



## Secret Flue

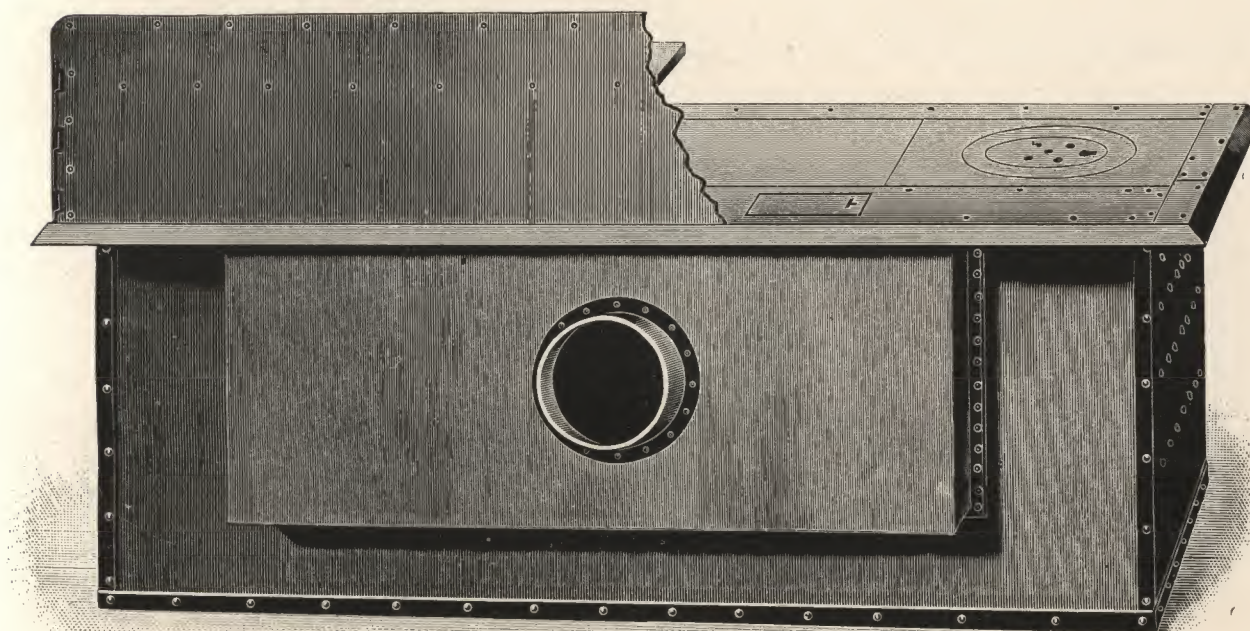


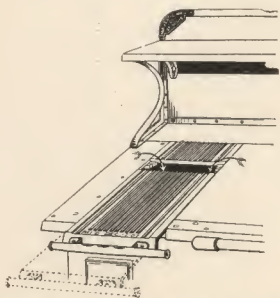
Illustration shows rear view of Majestic range with secret flue. Smoke pipe is taken out of rear of range instead of on top. This is a decided advantage as it gives better draft, leaves the entire top free for cooking purposes and does away with all smoke pipes, elbows and breeching, which radiate heat into the kitchen and are very hard to keep clear of dust and grease.

Secret flue can be used to connect to any chimney which runs down as far as the floor of kitchen, and can be supplied to any Majestic hotel range having two or more fires and ovens. The outlet collar can be taken out of either end of range or at any point between. Throat damper, located at top of right hand flue of each range is furnished, so that one or more ranges can be cut off when not in use.

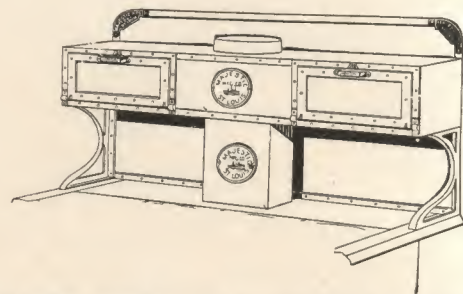
**In Ordering, Give Exact Location of Outlet Collar,** by measuring from extreme end of top rim of range to center of opening. State plainly whether measure is from right or left-hand end of range as you stand in front of and facing range. If possible, avoid ordering collar located so that it will interfere with connections to water-fronts or water-backs.

Outlet collar is made of same size as proper smoke pipe for range (see description of range), and is cut so that top of collar is about 30 inches from floor, except in cases where connections to water-fronts or water-backs interfere.

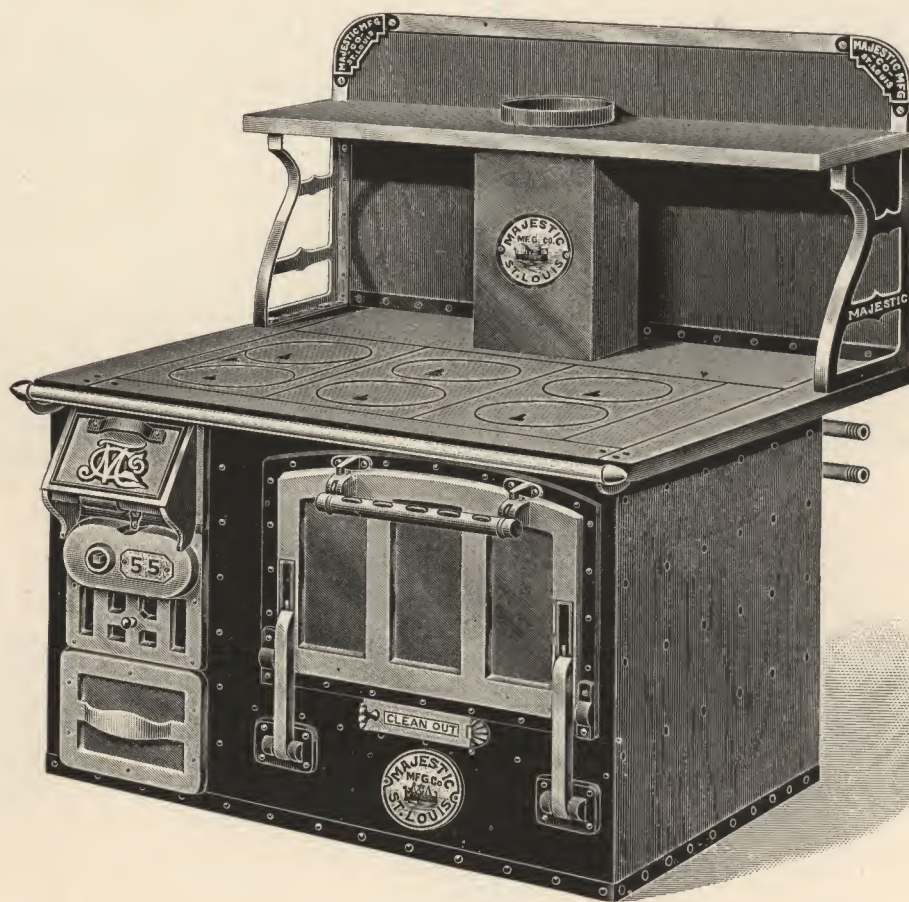




Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List 55CS.



MAJESTIC CAMP OR HOTEL RANGE NO. 55

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 55

Weight 900 Pounds

A Splendid Range for Hotels, Lumber Camps, Ranches, Mining Companies, Railroad Construction Camps, etc.

**Top Surface**—47 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to six, or with **down draft sliding plate** over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide and can only be furnished with bar grates (see pages 134 and 135).

**Oven**—23 inches wide, 23 inches deep, 16 inches high, with arched top.

Oven bottom made of double No. 10, re-enforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in oven; also malleable iron oven door, hinges, stakes, handles, etc. Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 9 inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has **down draft sliding top**, can only be furnished with bar grates (see above).

If range is to be used with wood only as fuel, can be furnished, if so ordered, with extension fire box to take 30-inch wood, for which a slight extra charge is made.

**Water Front**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water front on left hand side of fire box, tested to 300 pounds pressure, and which will heat 60-gallon boiler. If water front is not desired, range can be fitted with solid lining instead, without change in price. Extra water back can also be used on right hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in the back end of fire box, and for larger tables, a two-thirds size water back.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 55 Range with No. 2 fire box) or if exact illustration is not shown, write us fully.

For price of extra water back or heaters, see price list.

Water front should never be attached to open top tank of less than 50 gallons capacity.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, use 8-inch pipe—do not reduce it—and the flue should be at least 10x12 inside, and no other opening into the flue except where range pipe enters.

**Combination**—This range can be made in combination with any other hotel range we make. For illustration and description, see page 136.

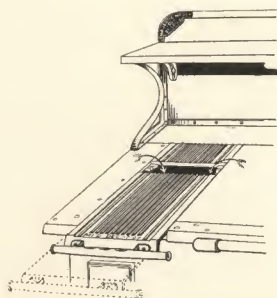
**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

### CODE WORDS

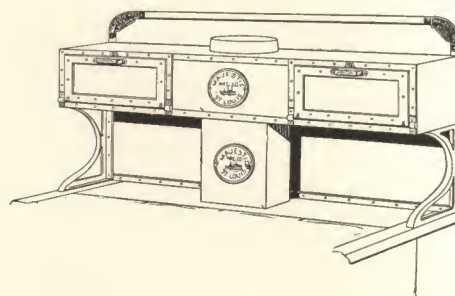
PLAIN SHELF CLOSET SHELF

No. 55, if wanted with top as illustrated, six 9-inch holes and key plate.....	GULL	GLORY
No. 551, if wanted with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, balance of top solid.....	GOPHER	GONDOLA
No. 552, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid.....	GRANADA	GRAVEL
No. 554, if wanted with two 9-inch holes and loose short center over fire box, two 9-inch holes over oven and balance of top solid.....	GRAFT	GRAZE
No. 7855, if wanted with down draft and sliding plate over fire and balance of top solid.....	GORGE	GOSSIP

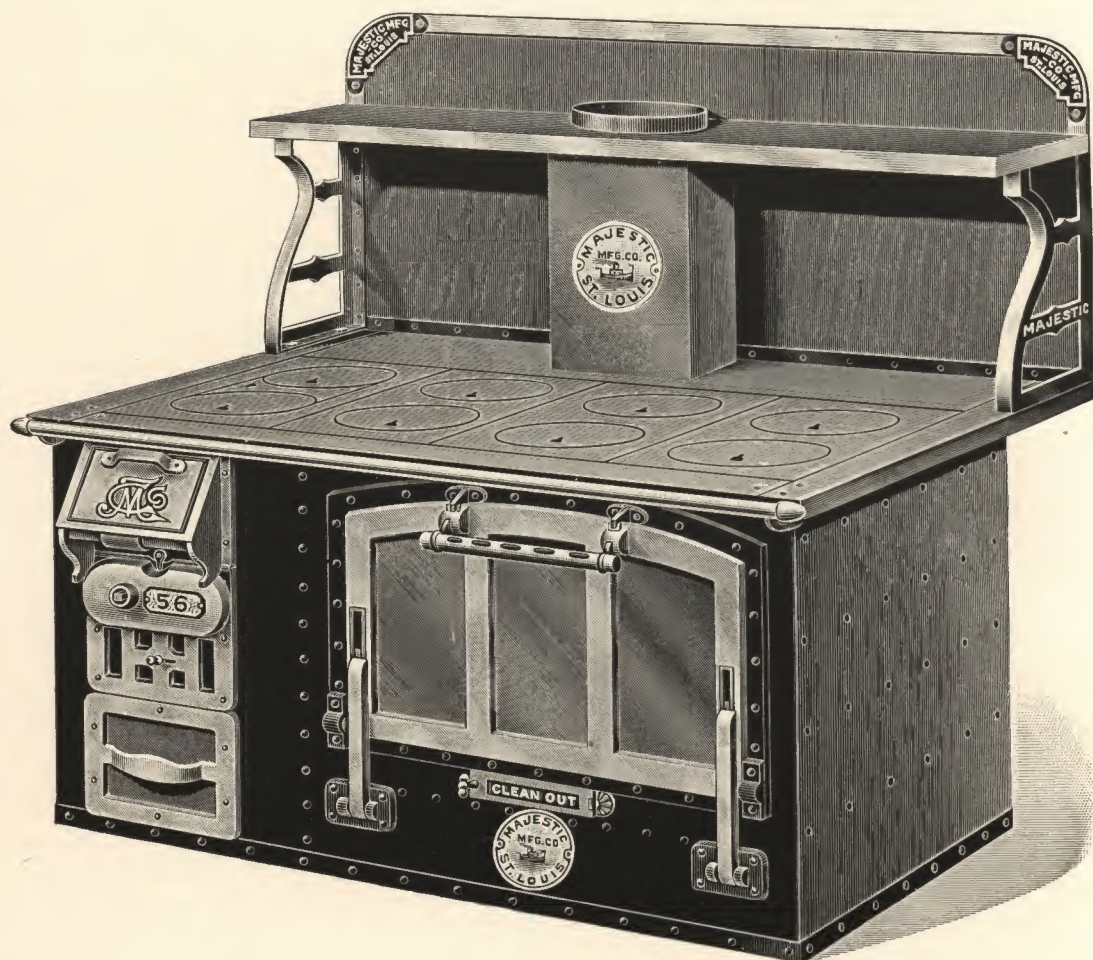




Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List 56CS.



MAJESTIC HOTEL RANGE No. 56

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 56

Weight 980 Pounds

A Splendid Range for Hotels, Lumber Camps, Ranches, Mining Companies, Railroad Construction Camps, etc.

**Top Surface**—55 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to eight, or with down draft sliding plate over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Oven**—30 inches wide, 23 inches deep, 17 inches high, with arched top.

Oven bottom made of double No. 10, re-enforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in oven; also malleable iron oven door, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has down draft sliding top, can only be furnished with bar grates (see above).

If range is to be used with wood only as fuel, can be furnished, if so ordered, with extension fire box to take 30-inch wood, for which a slight extra charge is made.

**Water Fronts**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water front on left hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. If water front is not desired, range can be fitted with solid lining instead, without change in price. Extra water back can also be used on right hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in the back end of fire box, and for larger tables, a two-thirds size water back.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 56 Range with No. 2 fire box) or if exact illustration is not shown, write us fully.

For price of extra water back or heaters, see price list.

Water front should never be attached to open top tank of less than 50 gallons capacity

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 10-inch pipe collar, do not reduce to less than 9-inch pipe, and the flue should be at least 10x12 inside, and no other opening into flue except where range pipe enters.

**Combination**—This range can be made in combination with any other hotel range we make. For illustration and description see pages 136.

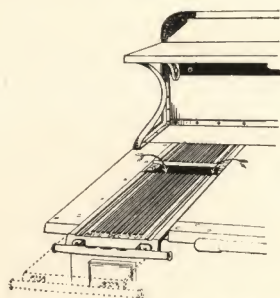
**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

### CODE WORDS

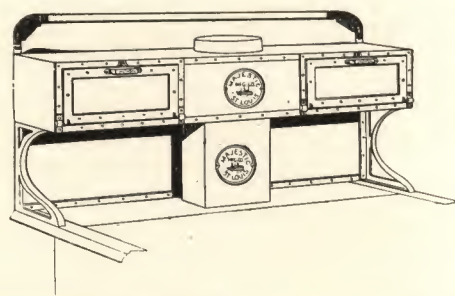
#### PLAIN SHELF CLOSET SHELF

No. 56, if wanted with top as illustrated, eight 9-inch holes.....	HIND	HADDOCK
No. 561, if wanted with one 12-inch hole over fire box fitted with reducing ring and 9-inch lid, balance of top solid.....	HALE	HUSBAND
No. 562, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid.....	HOME	HANDSOME
No. 564, if wanted with two 9-inch holes and loose center over fire box, two 9-inch holes over oven and balance of top solid.....	HAWSER	HAPPY
No. 566, if wanted with two 9-inch holes and loose short center over fire box, four 9-inch holes over oven, and balance of top solid.....	HARMFUL	HATEFUL
No. 7856, if wanted with down draft and sliding plate over fire and balance of top solid.....	HOPE	HORRID

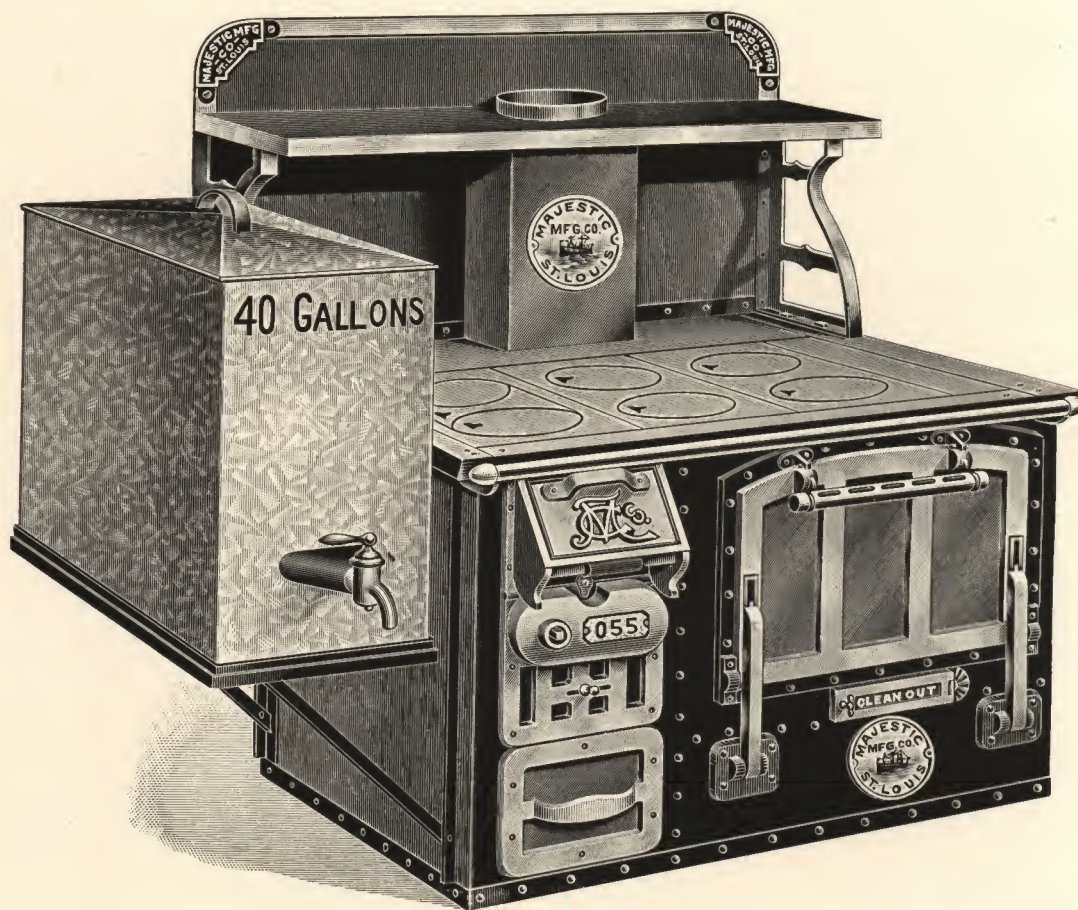




Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar greats and no fire door or front draft slide.



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List 055CS.



MAJESTIC HOTEL RANGE

For description, see opposite page

- No. 055. With 40-gallon galvanized reservoir.
- No. 155. With 40-gallon copper reservoir.
- No. 78055. With 40-gallon galvanized reservoir, down draft and sliding plate over fire.
- No. 78155. With 40-gallon copper reservoir, down draft and sliding plate over fire.

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 055 or 155

Weight 930 Pounds

This Range is Unsurpassed for Hotels, Lumber Camps, Ranches, Mining Companies, Railroad Camps, etc.

**Top Surface**—47 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to six, or with down draft sliding plate over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Oven**—23 inches wide, 23 inches deep, 16 inches high, with arched top.

Oven bottom made of double No. 10, re-enforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in oven; also malleable iron oven door, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 9 inches wide, 21 inches long.

Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has down draft sliding top, can only be furnished with bar grates (see above).

If range is to be used with wood only as fuel, can be furnished, if so ordered, with extension fire box to take 30-inch wood, for which a slight extra charge is made.

**Reservoir**—Fitted with 40-gallon reservoir with lift-off cover and draw-off faucet; heated by direct contact with fire box lining (see page 100). Reservoir is made of No. 20 galvanized iron, or a reservoir made of heavy cold rolled copper with galvanized cover, can be furnished, if desired. Reservoir holds 25 gallons on a line with the faucet. Water must be kept in the reservoir up to the faucet and the reservoir will never burn out.

This reservoir is just the thing where there is sediment in the water filling up the water backs; it overcomes that difficulty entirely. It is also very handy in construction camps, as the reservoir is merely set against the fire box lining, no pipes to connect or disconnect every time it is moved.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, use 8-inch pipe—do not reduce it—and the flue should be at least 10x12 inside, and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

### CODE WORDS

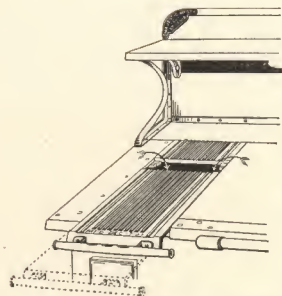
#### WITH GALVANIZED RESERVOIR

	PLAIN SHELF	CLOSET SHELF
No. 055, if wanted with top as illustrated, six 9-inch holes and key plate, and Galvanized reservoir.....	GUTTER	GALLANT
No. 0551, if wanted with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, balance of top solid and Galvanized reservoir.....	GARBAGE	GLADIATOR
No. 0552, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid and Galvanized reservoir.....	GLACIER	GIANT
No. 78055, if wanted with down draft and sliding plate over fire and balance of top solid and Galvanized reservoir.....	GOAL	GOURD

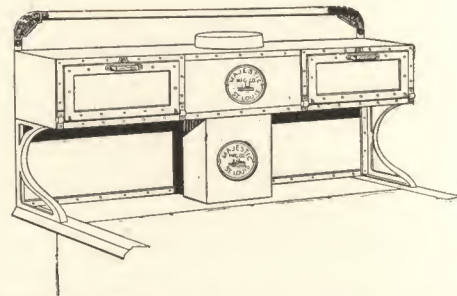
#### WITH COPPER RESERVOIR

No. 155, if wanted with top as illustrated, six 9-inch holes and key plate, Copper reservoir.....	GALLOP	GERM
No. 1551, if wanted with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, balance of top solid and Copper reservoir.....	GAIN	GENEROUS
No. 1552, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid and Copper reservoir.....	GENERAL	GLOOM
No. 78155, if wanted with down draft and sliding plate over fire and balance of top solid and Copper reservoir.....	GOLD	GORILLA

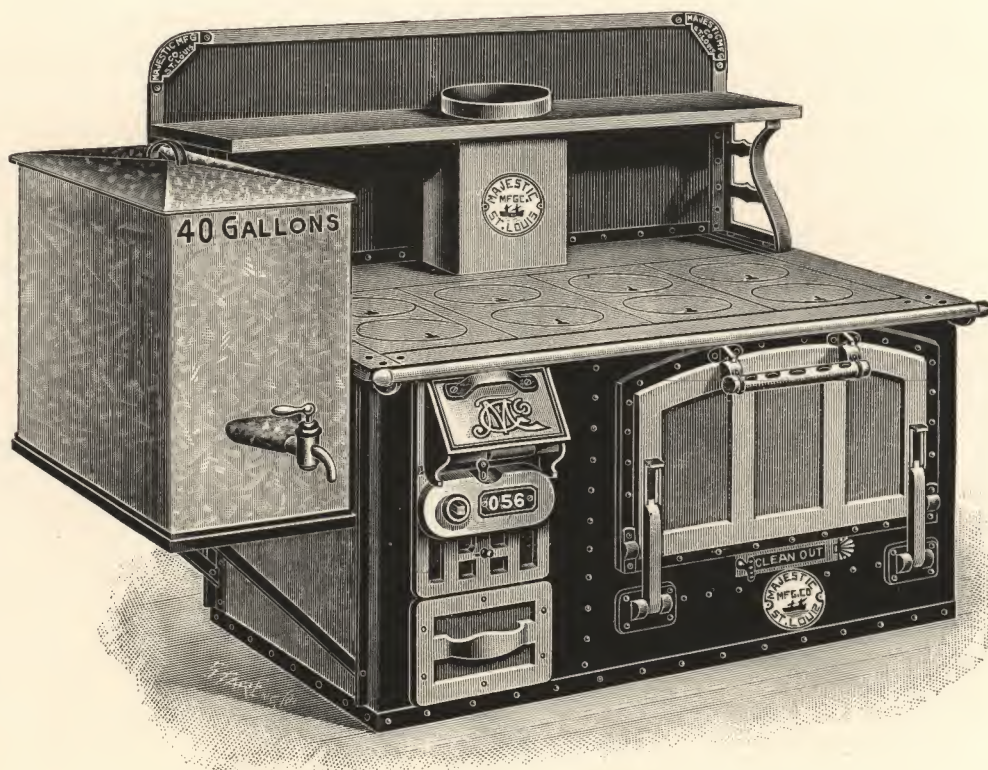




Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List 056CS.



## MAJESTIC HOTEL RANGE

For description, see opposite page

- No. 056—With 40-gallon galvanized reservoir.  
No. 156—With 40-gallon copper reservoir.  
No. 78056—With 40-gallon galvanized reservoir, down draft and sliding plate over fire.  
No. 78156—With 40-gallon copper reservoir, down draft and sliding plate over fire.

## RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 056 or 156

Weight 1,070 Pounds

This Range is Unsurpassed for Hotels, Lumber Camps, Ranches, Mining Companies, Railroad Camps, etc.

**Top Surface**—55 inches long, 34 inches deep. Top can be fitted with any number of holes from one to eight, or with down draft sliding plate over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Oven**—30 inches wide, 23 inches deep, 17 inches high, with arched top.

Oven bottom made of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range is made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in oven; also malleable iron oven door, hinges, stakes, handles, etc. Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long.

Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has down draft sliding top, can only be furnished with bar grates (see above).

If range is to be used with wood only as fuel, can be furnished, if so ordered, with extension fire box to take 30-inch wood, for which a slight extra charge is made.

**Reservoir**—Fitted with 40-gallon reservoir with lift-off cover and draw-off faucet; heated by direct contact with fire box lining. Reservoir is made of No. 20 galvanized iron, or a reservoir made of heavy cold rolled copper with galvanized cover, can be furnished, if desired. Reservoir holds 25 gallons on a line with the faucet. Water must be kept in the reservoir up to the faucet and the reservoir will never burn out.

This reservoir is just the thing where there is sediment in the water filling up the water backs; it overcomes that difficulty entirely. It is also very handy in construction camps, as the reservoir is merely set against the fire box lining, no pipes to connect or disconnect every time it is moved.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 10-inch pipe collar, do not reduce to less than 9-inch pipe—and the flue should be at least 10x12 inside, and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

### WITH GALVANIZED RESERVOIR

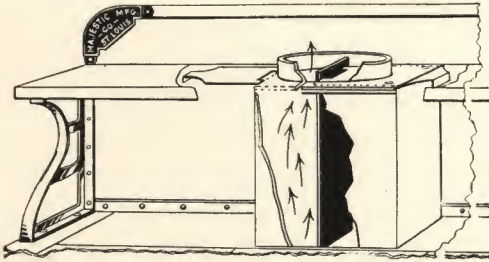
#### CODE WORDS

	PLAIN SHELF	CLOSET SHELF
No. 056, if wanted with top as illustrated, eight 9-inch holes and Galvanized reservoir.....	HAG	HEATHEN
No. 0561, if wanted with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, balance of top solid and Galvanized reservoir.....	HEDGE	HELPER
No. 0562, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid and Galvanized reservoir.....	HAR	HEMLOCK
No. 0564, if wanted with two 9-inch holes and loose short center over fire box, two 9-inch holes over oven, and balance of top solid and Galvanized reservoir.....	HERCULES	HESITATE
No. 78056, if wanted with down draft and sliding plate over fire and balance of top solid and Galvanized reservoir.....	HUMP	HOAR

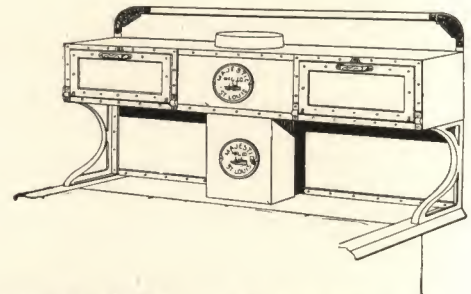
### WITH COPPER RESERVOIR

No. 156, if wanted with top as illustrated, eight 9-inch holes and Copper reservoir.....	HABIT	HASTY
No. 1561, if wanted with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, balance of top solid and Copper reservoir.....	HECTOR	HELMET
No. 1562, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid and Copper reservoir.....	HACK	HEMATITE
No. 1564, if wanted with two 9-inch holes and loose short center over fire box, two 9-inch holes over oven, and balance of top solid and Copper reservoir.....	HERALD	HERMIT
No. 78156, if wanted with down draft and sliding plate over fire and balance of top solid and Copper reservoir.....	HULL	HISS

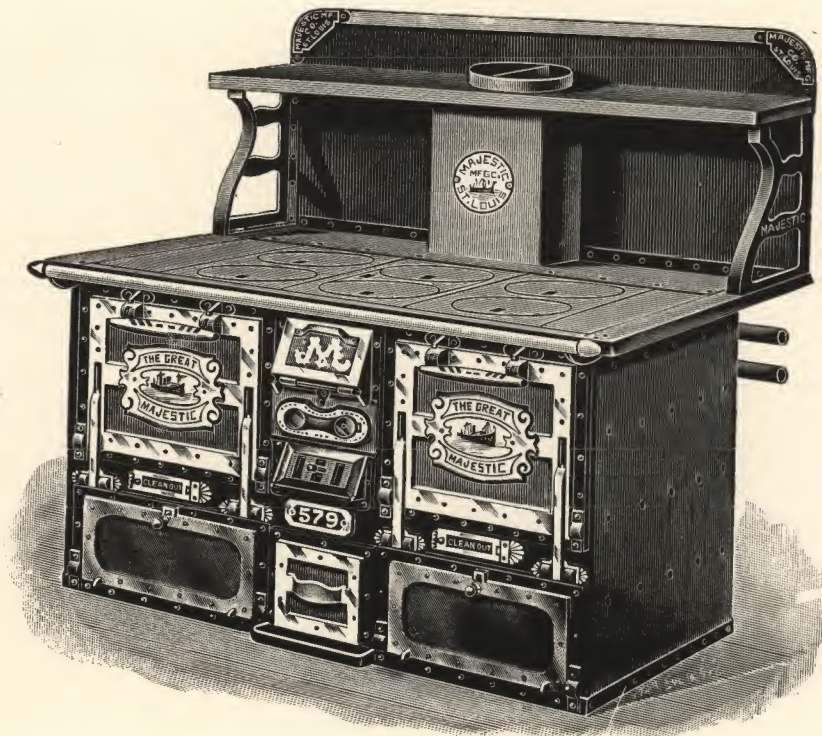




REGULATING DAMPER  
See description on opposite page



CLOSET SHELF can be furnished on this range in place of plain shelf. See Price List 579CS.



MAJESTIC HOTEL RANGE No. 579

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 579

Weight 810 Pounds

**Top Surface**—54 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to six.

**Ovens**—Two ovens, each 15 inches wide, 23 inches deep, 13 inches high. Heated by one fire box. Warming closet under each oven.

Oven bottoms made of double No. 12, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—11 inches deep, 9 inches wide and 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal.

**Water Back**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one water back on right hand side of fire box, tested to 200 pounds pressure, and which will heat a 50-gallon boiler. If water back is not desired, range can be fitted with solid lining instead, without change in price.

**Two Water Fronts**—Water front on left hand side can also be used without interfering with operation of oven. In this case both can be connected to boiler of 100 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish a half size water front on left hand side of fire box.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 579 Range with No. 6 fire box) or if exact illustration is not shown, write us fully.

For price of extra water front or heater, see price list.

Water back should never be attached to open top tank of less than 50 gallons capacity.

**Regulating Damper**—This is placed just underneath the shelf, dividing the flue collar so that one or both ovens may be used. To heat both ovens equally, pull out both damper slides as far as they will go. If one oven heats quicker than the other, close the damper slide on that side and open the opposite damper wide, throwing all the heat around the slow oven. When that oven becomes warm, open the damper gradually and no further trouble will be experienced. By regulating these dampers, having one completely open, and the other partly closed, you can have one hot oven for pastries, etc., and a slow one for roasting (see small illustration).

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

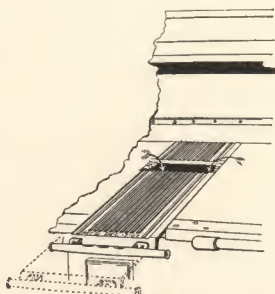
**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 9-inch pipe collar, do not reduce to less than 8-inch pipe, and the flue should be at least 10x12 inside, and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

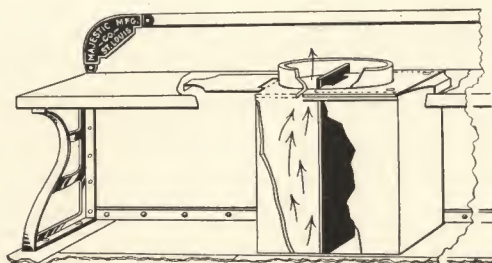
### CODE WORDS

	PLAIN SHELF	CLOSET SHELF
No. 579, if wanted with top as illustrated, six 9-inch holes, and two key plates .....	PALM	PAGAN
No. 5791, if wanted with one 12-inch hole over fire box fitted with reducing ring and 9 inch lid, balance of top solid .....	PATROL	PADDOCK
No. 5792, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid .....	PALACE	PALATIAL
No. 5794, if wanted with two 9-inch holes and loose short center over fire box, two 9-inch holes and key plate over one oven, and a solid plate over the other oven .....	PALISADE	PALLOR



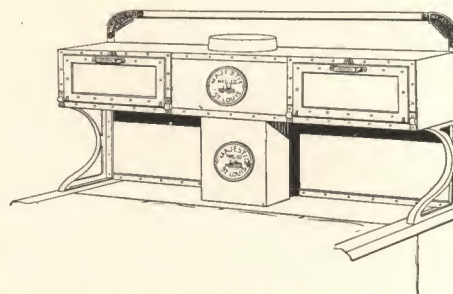


Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.

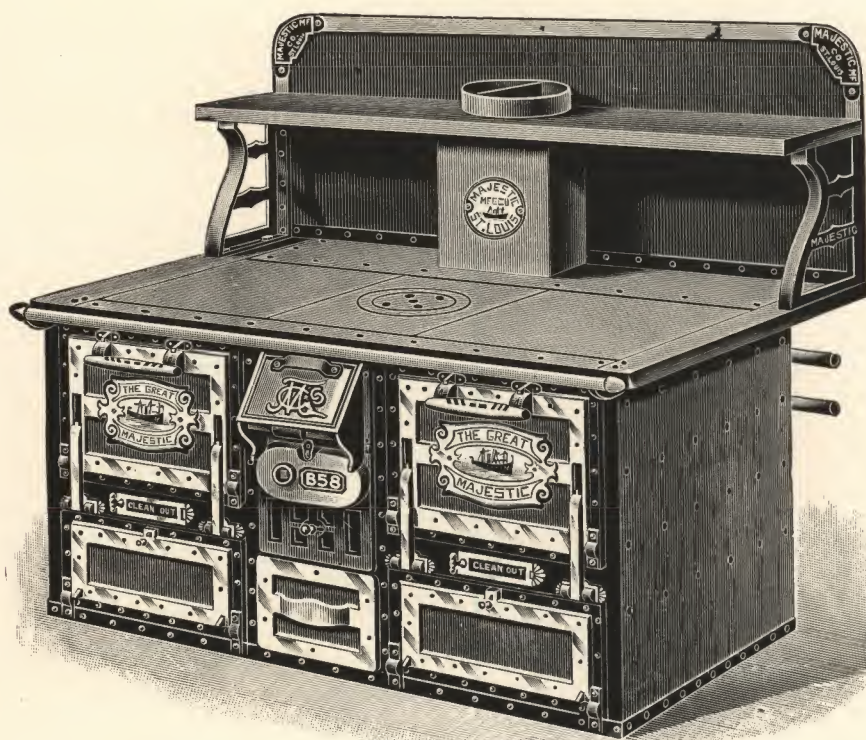


REGULATING DAMPER

See description on opposite page



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List B-58CS.



MAJESTIC HOTEL RANGE No. B-58

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. B-58

Weight 1,120 Pounds

**Top Surface**—70 inches long, 34 inches deep. Top can be fitted with any number of holes from one to ten, or with **Down Draft Sliding Plate** over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Two ovens each 18 inches wide, 23 inches deep, 13 inches high. Heated by one fire box. Warming closet under each oven.

Oven bottoms made of double No. 12, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long.

Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has **down draft sliding top**, can only be furnished with bar grates (see above).

**Water Back**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water back on right hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. If water back is not desired, range can be fitted with solid lining instead, without change in price.

Extra water front can also be used on left hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in the back end of fire box, and for larger tables, a two-thirds size water front.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. B-58 range with No. 6 fire box), or if exact illustration is not shown, write us fully.

For price of extra water front or heaters, see price list.

Water back should never be attached to open top tank of less than 50 gallons capacity.

**Regulating Damper**—This is placed just underneath the shelf, dividing the flue collar so that one or both ovens may be used.

To heat both ovens equally, pull out both damper slides as far as they will go.

If one oven heats quicker than the other, close the damper slide on that side and open the opposite damper wide, throwing all the heat around the slow oven. When that oven becomes warm, open the damper gradually and no further trouble will be experienced.

By regulating these dampers, having one completely open, and the other partly closed, you can have one hot oven for pastries, etc., and a slow one for roasting (see small illustration).

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 10-inch pipe collar, do not reduce to less than 9-inch pipe—and the flue should be at least 10x12 inside, and no opening into flue except where range pipe enters.

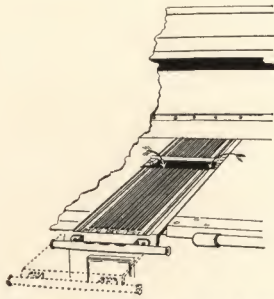
**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

### CODE WORDS

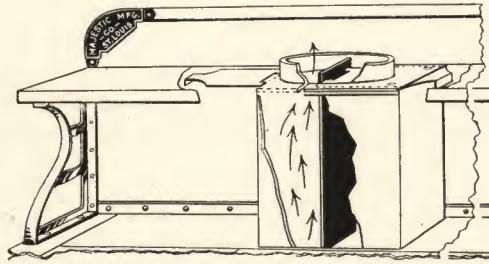
PLAIN SHELF CLOSET SHELF

No. B-58, if wanted with top as illustrated, one 12-inch hole over fire box fitted with reducing ring and 9-inch lid, one large square solid plate over each oven.....	KITTEN	KNIGHT
No. B-582, if wanted with two 9-inch holes and loose short center over fire box, with one square solid plate over each oven.....	KERNEL	KEEPER
No. B-584, if wanted with two 9-inch holes and loose short center over fire box, two 9-inch holes and solid anchor plate over one oven, and large square solid plate over the other oven ....	KEYNOTE	KIDNAP
No. B-586, if wanted with two 9-inch holes and loose short center over fire box, four 9-inch holes over one oven, and large square solid plate over the other oven.....	KINDNESS	KERCHIEF
No. 7858, if wanted with down draft and sliding plate over fire and balance of top solid.....	KNOLL	KIT

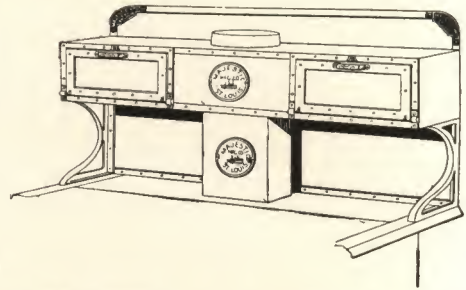




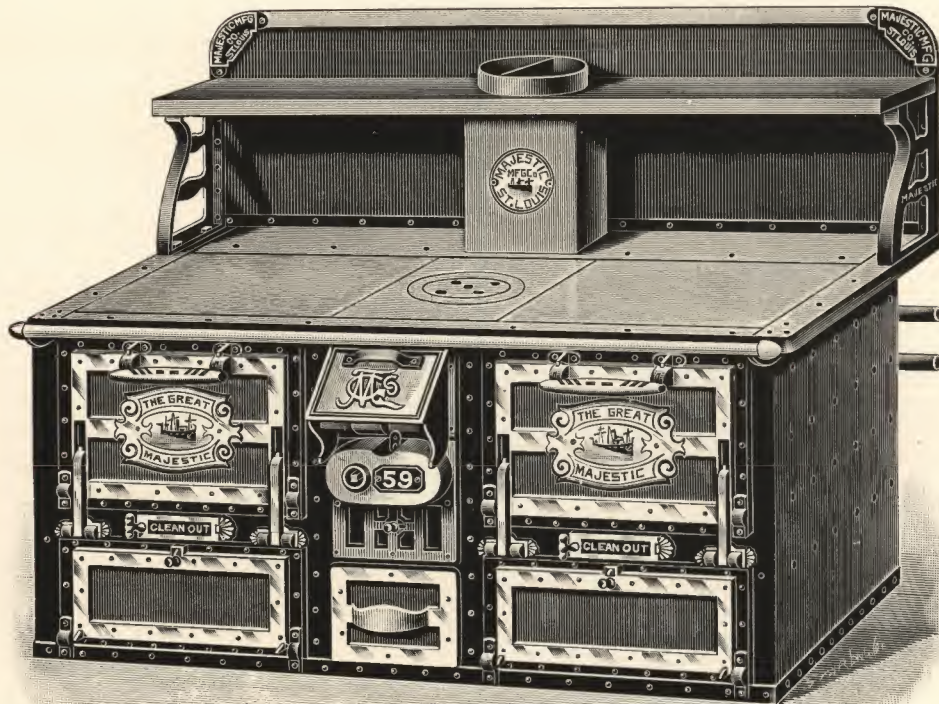
Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.



REGULATING DAMPER  
See description on opposite page



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List 59CS.



MAJESTIC HOTEL RANGE No. 59

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 59

Weight 1,140 Pounds

**Top Surface**—70 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to ten, or with down draft sliding plate over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Two ovens, each 20 inches wide, 23 inches deep, 13 inches high. Heated by one fire box. Warming closet under each oven.

Oven bottoms made of double No. 12, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has down draft sliding top, can only be furnished with bar grates (see above).

**Water Back**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water back on right hand side of fire box, tested to 300 pounds pressure, and which will heat 60-gallon boiler. If water back is not desired, range can be fitted with solid lining instead, without change in price.

**Extra Water Front** can also be used on left hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating small steam tables we can furnish a back end heater, for larger tables, we furnish a two-thirds size water front.

For price of extra water front or heaters, see price list.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 59 range with No. 6 fire box), or if exact illustration is not shown, write us fully.

Water back should never be attached to open top tank of less than 50 gallons capacity.

**Regulating Damper**—This is placed just underneath the shelf, dividing the flue collar so that one or both ovens may be used. To heat both ovens equally, pull out both damper slides as far as they will go.

If one oven heats quicker than the other, close the damper slide on that side and open the opposite damper wide, throwing all the heat around the slow oven. When that oven becomes warm, open the damper gradually, and no further trouble will be experienced.

By regulating these dampers, having one completely open, and the other partly closed, you can have one hot oven for pastries, etc., and a slow one for roasting (see small illustration).

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 10-inch pipe collar, do not reduce to less than 9-inch pipe—and the flue should be at least 10x12 inside, and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

### CODE WORDS

PLAIN SHELF CLOSET SHELF

No. 59, with top as illustrated, one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid.....

LANE

LANDLORD

No. 592, if wanted with two 9-inch holes and loose short center over fire box, with balance of top solid.....

LAKE

LADDER

No. 596, if wanted with two 9-inch holes and loose short center over fire box, with four 9-inch holes over one oven, and large square solid plate over the other oven.....

LAMENT

LATENT

No. 5910, if wanted with two 9-inch holes and loose short center over fire box, and four 9-inch holes over each oven.....

LIME

LAUGHTER

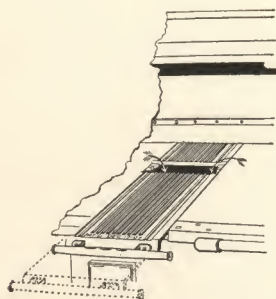
No. 7859, if wanted with down draft and sliding plate over fire and balance of top solid.....

JOY

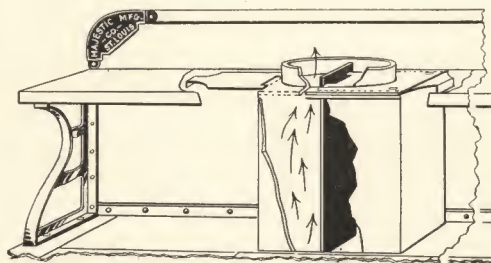
JASPER



## MAJESTIC HOTEL RANGES

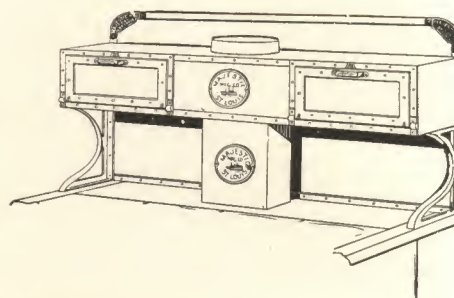


Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.

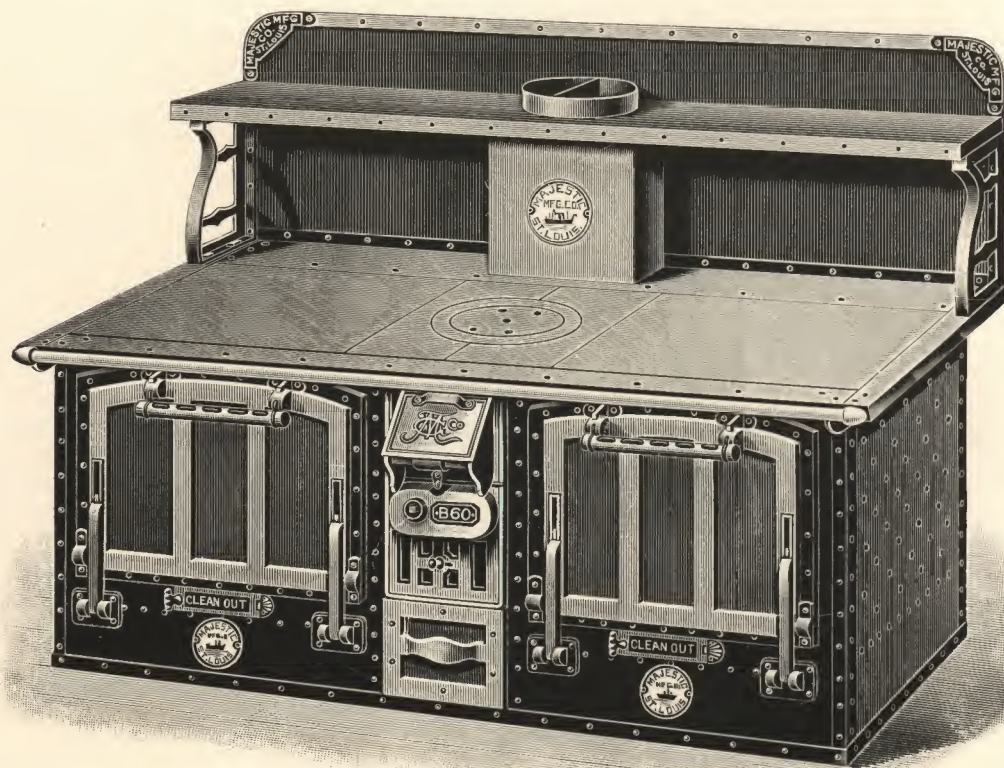


REGULATING DAMPER

See description on opposite page



CLOSET SHELF can be furnished on this Range in place of plain shelf. See Price List B-60-C. S.



MAJESTIC HOTEL RANGE No. B-60

For description, see opposite page

## RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. B-60

Weight 1,400 Pounds

**Top Surface**—74 inches long, 34 inches deep. Can only be furnished with top as illustrated, or with down draft sliding plate over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Two ovens, 23 inches wide, 23 inches deep, 16 inches high, with arched top.

Oven bottom made of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

This range is made extra heavy throughout, and will stand the hardest usage, if handled properly.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge.

When range has down draft sliding top, can only be furnished with bar grates (see above).

**Water Back**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water back on right hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. If water back is not desired, range can be fitted with solid lining instead, without change in price.

Extra water front can also be used on left hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in the back end of fire box, and for larger tables, a two-thirds size water front.

**For Full Information About Water Heating** see page 90, and unless standard equipment is wanted, order by number (as No. B-60 range with No. 6 fire box), or if exact illustration is not shown, write us fully.

For price of extra water front or heaters, see price list.

Water back should never be attached to open top tank of less than 50 gallons capacity.

**Regulating Damper**—This is placed just underneath the shelf, dividing the flue collar so that one or both ovens may be used. To heat both ovens equally, pull out both damper slides as far as they will go.

If one oven heats quicker than the other, close the damper slide on that side and open the opposite damper wide, throwing all the heat around the slow oven. When that oven becomes warm, open the damper gradually, and no further trouble will be experienced.

By regulating these dampers, having one completely open, and the other partly closed, you can have one hot oven for pastries, etc., and a slow one for roasting (see small illustration).

**Polished Top**—Solid plates on top can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, which has 10-inch pipe collar, use 10-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue except where range pipe enters.

**Combination**—This range can be made in combination with any other hotel range we make.

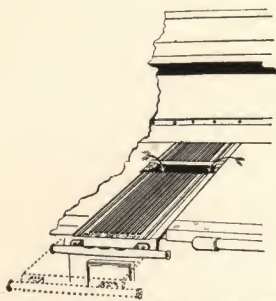
For illustration and description, see page 136.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

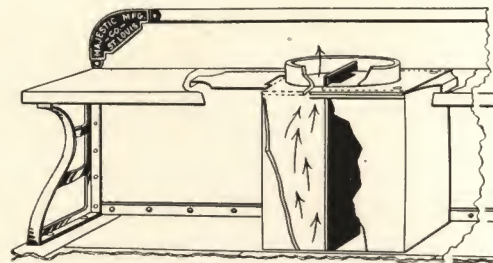
	CODE WORDS	
	PLAIN SHELF	CLOSET SHELF
No. B-60. With one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid, one square solid plate over each oven.....	LIGHT	LODGE
No. 7860, if wanted with down draft and sliding plate over fire and balance of top solid.....	LACE	LABEL



## MAJESTIC HOTEL RANGES

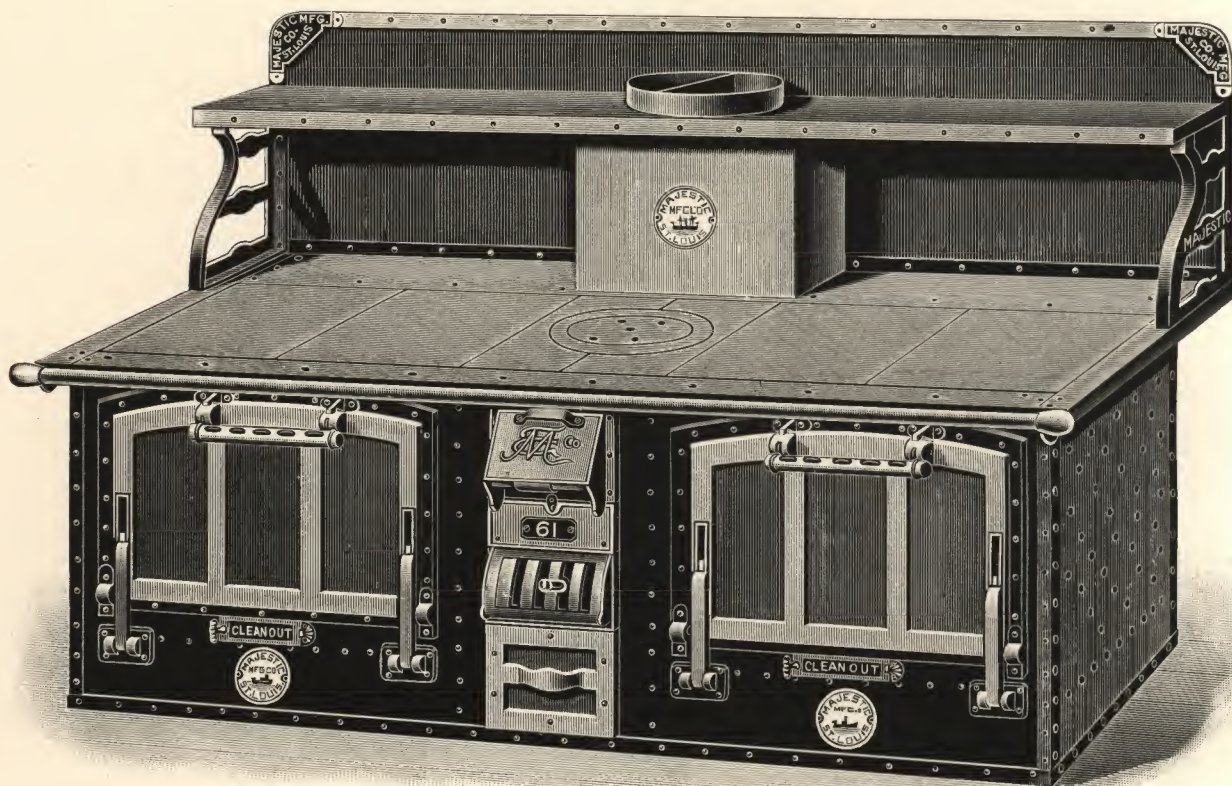


Showing fire box fitted with DOWN DRAFT SLIDING TOP. See pages 134 and 135. Range must have bar grates and no fire door or front draft slide.



REGULATING DAMPER

See description on opposite page



MAJESTIC HOTEL RANGE No. 61

For description, see opposite page

## RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 61

Weight 1,960 Pounds

**Top Surface**—94 inches long, 34 inches deep. Can be furnished with top as illustrated, or with one hole over fire and one large solid plate over each oven, or with **down draft sliding plate** over fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide (see pages 134 and 135).

**Ovens**—Two ovens, 30 inches wide, 23 inches deep, 17 inches high, with arched top.

Oven bottom made of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

This range is made extra heavy throughout, and will stand the hardest usage, if handled properly.

**Fire Box**—11½ inches deep, 14½ inches wide, 20 inches long.

Fitted with extra heavy iron linings and bar grates; regular pattern can be made without fire door, if desired. When fitted with down draft is always made without fire door (see above).

**Water Back**—Unless otherwise ordered, this range is always fitted and shipped with standard fire box, which has one malleable iron water back on right hand side of fire box, tested to 300 lbs. pressure, and which will heat 60-gallon boiler. If water back is not desired, range can be fitted with solid lining instead, without change in price.

Extra water front can also be used on left hand side of fire box (see page 90), as range is built with center flue, and water heating cannot interfere with operation of oven. In this case both can be connected to boiler of 120 gallons capacity. If more hot water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in the back end of fire box, and for larger tables, a two-thirds size water-front.

**For Full Information About Water Heating** see page 90, and unless standard equipment is wanted, order by number (as No. 61 range with No. 6 fire box) or if exact illustration is not shown, write us fully.

For price of extra water front or heaters, see price list.

Water back should never be attached to open top tank of less than 50 gallons capacity.

**Regulating Damper**—This is placed just underneath the shelf, dividing the flue collar so that one or both ovens may be used. To heat both ovens equally, pull out both damper slides as far as they will go.

If one oven heats quicker than the other, close the damper slide on that side and open the opposite damper wide, throwing all the heat around the slow oven. When that oven becomes warm, open the damper gradually, and no further trouble will be experienced.

By regulating these dampers, having one completely open, and the other partly closed, you can have one hot oven for pastries, etc., and a slow one for roasting (see small illustration).

**Polished Top**—Solid plates on top can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. See price list.

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal.

When putting up this range, use 14-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue except where range pipe enters.

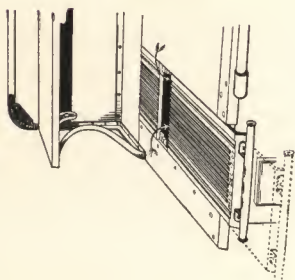
**Combination**—This range can be made in combination with any other hotel range we make.

For illustration and description, see page 136.

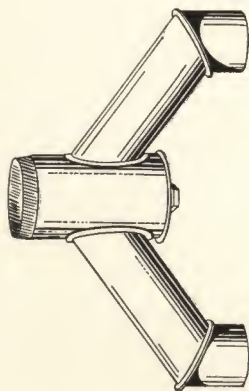
**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

	CODE WORDS	
	PLAIN SHELF	CLOSET SHELF
No. 61, with top as illustrated, with one 12-inch hole over fire box fitted with reducing ring and 9-inch lid, two square solid plates over each oven.....	LION	LAWLESS
No. 611, with one 12-inch hole over fire box, fitted with reducing ring and 9-inch lid. One solid plate over each oven.....	LAG	LAGOON
No. 761, if wanted with Down Draft Sliding Plate over fire, and two square solid plates over each oven.....	LASH	LAP
No. 7611, if wanted with Down Draft Sliding Plate over fire, and one solid plate over each oven.....	LAPSE	LASSO

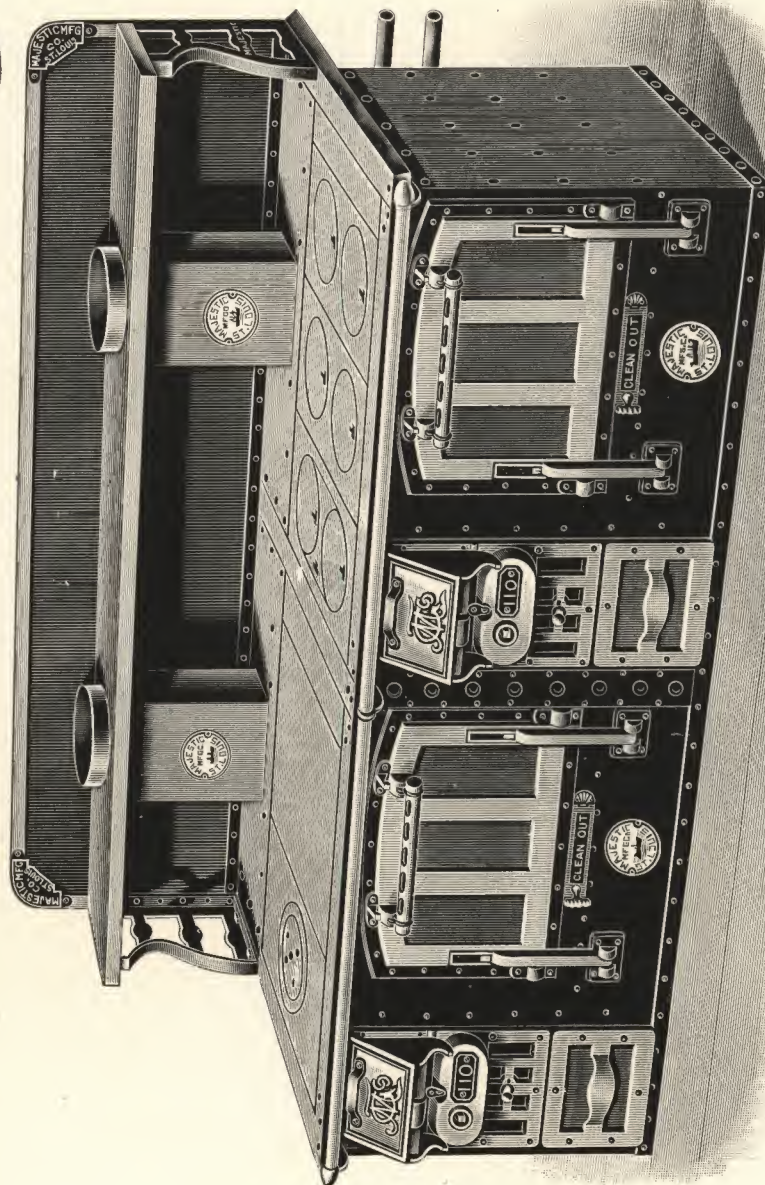




Showing section of fire box fitted with  
DOWN DRAFT SLIDING TOP.  
See pages 134 and 135. Range must  
have bar grates and no fire doors or  
front draft slides.



BREECHING 133  
Furnished with this range



MAJESTIC HOTEL RANGE No. 110

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 110

Weight 1,750 Pounds

**Top Surface**—8 feet long, 34 inches deep. Top can be fitted with any number of holes, from two to twelve, or with **down draft sliding plate** over each fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Two ovens and two fires. Each oven 23 inches wide, 23 inches deep, 16 inches high, with arched top. Oven bottom of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 9 inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire doors, and fitted with bar grates without extra charge. When range has **down draft sliding top**, can only be furnished with bar grates (see above).

**Water Fronts**—Unless otherwise ordered, this range is always fitted and shipped with standard fire boxes, each of which has one extra large malleable iron water front on the left hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. The two can be connected and heat 120-gallon boiler. If more water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water, than in cooking. If one or both water fronts are not desired, range can be fitted with solid linings instead, without change in price.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in back end of fire box, and for larger tables, a two-thirds size water back.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 110 range with No. 2 fire box), or if exact illustration is not shown, write us fully. Be especially careful in ordering ranges with more than one fire, where you desire extra water backs or heaters, to specify in which fire box they are to be placed.

For price of extra water fronts or heaters, see price list.

Where open top tanks are used, their capacity should not be less than 50 gallons to each water front.

**Breeching**—Breeching is furnished with range as shown in illustration, so that only one chimney is necessary. The breeching is fitted with a damper in each section, so that both ovens may be used at the same time, or the damper of one closed and only one oven used.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of the range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. See price list.

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal.

When putting up this range, use 10-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue except where range pipe enters.

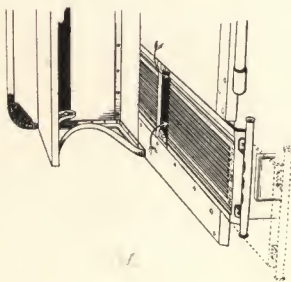
**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

### CODE WORDS

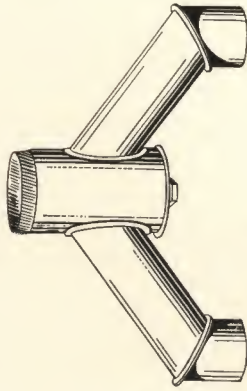
PLAIN SHELF      CLOSET SHELF

No. 110, if wanted with top as illustrated, one 12-inch hole over fire box fitted with reducing ring and 9-inch lid, balance solid on left hand section, and six 9-inch holes on right-hand section.....	MAGIC	MACADAM
No. 1101, if wanted with one 12-inch hole fitted with reducing ring and 9-inch lid over each fire box, and balance solid.....	MUG	MAGNET
No. 1102, if wanted with two 9-inch holes and loose short center over each fire box and balance of top solid.....	MARCH	MAMMOTH
No. 78110, if wanted with down draft and sliding plate over each fire and balance of top solid....	MATRIX	MEDAL

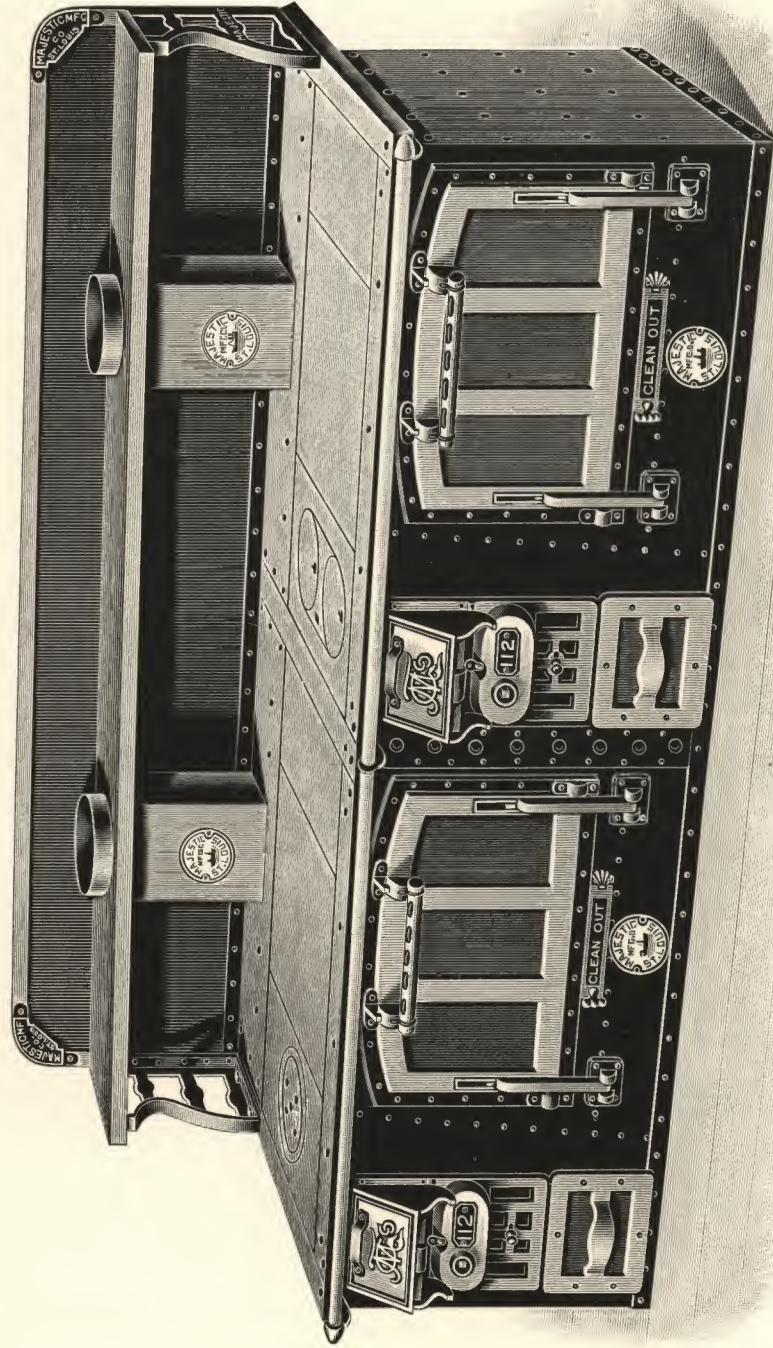




Showing section of fire box fitted with  
DOWN DRAFT SLIDING TOP.  
See pages 134 and 135. Range must  
have bar grates and no fire doors or  
front draft slides.



BREECHING  
Furnished with this range



MAJESTIC HOTEL RANGE No. 112

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 112

Weight 2,000 Pounds

**Top Surface**—9 feet 2 inches long, 34 inches deep. Top can be fitted with any number of holes, from two to sixteen, or with **down draft sliding plate** over each fire, and balance of top solid. When fitted with down draft, range has no fire door or front draft slide, and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Two ovens and two fires. Each oven 30 inches wide, 23 inches deep, 17 inches high, with arched top. Oven bottom made of double No. 10, re-enforced which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc. Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 10½ inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire doors and fitted with bar grates without extra charge. When range has **down draft sliding top**, can only be furnished with bar grates (see above).

**Water fronts**—Unless otherwise ordered, this range is always fitted and shipped with standard fire boxes, each of which has one extra large malleable iron water front on the left hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. The two can be connected and heat 120 gallon boiler. If more hot water is wanted it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water, than in cooking. If one or both water fronts are not desired, range can be fitted with solid linings instead, without change in price.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in back end of fire box, and for larger tables a two-thirds size water back.

**For Full Information About Water Heating** see page 90, and unless standard equipment is wanted, order by number (as No. 112 range with No. 2 fire box) or if exact illustration is not shown, write us fully. Be especially careful in ordering ranges with more than one fire, where you desire extra water backs or heaters, to specify in which fire box they are to be placed. For price of extra water fronts or heaters, see price list. Where open top tanks are used, their capacity should not be less than 50 gallons to each water front.

**Breeching**—Breeching is furnished with range as shown in illustration, so that only one chimney is necessary. The breeching is fitted with a damper in each section, so that both ovens may be used at the same time, or the damper of one closed and only one oven used.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. See price list.

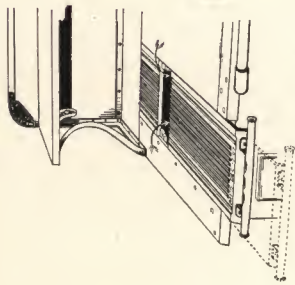
**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, use 12-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue, except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

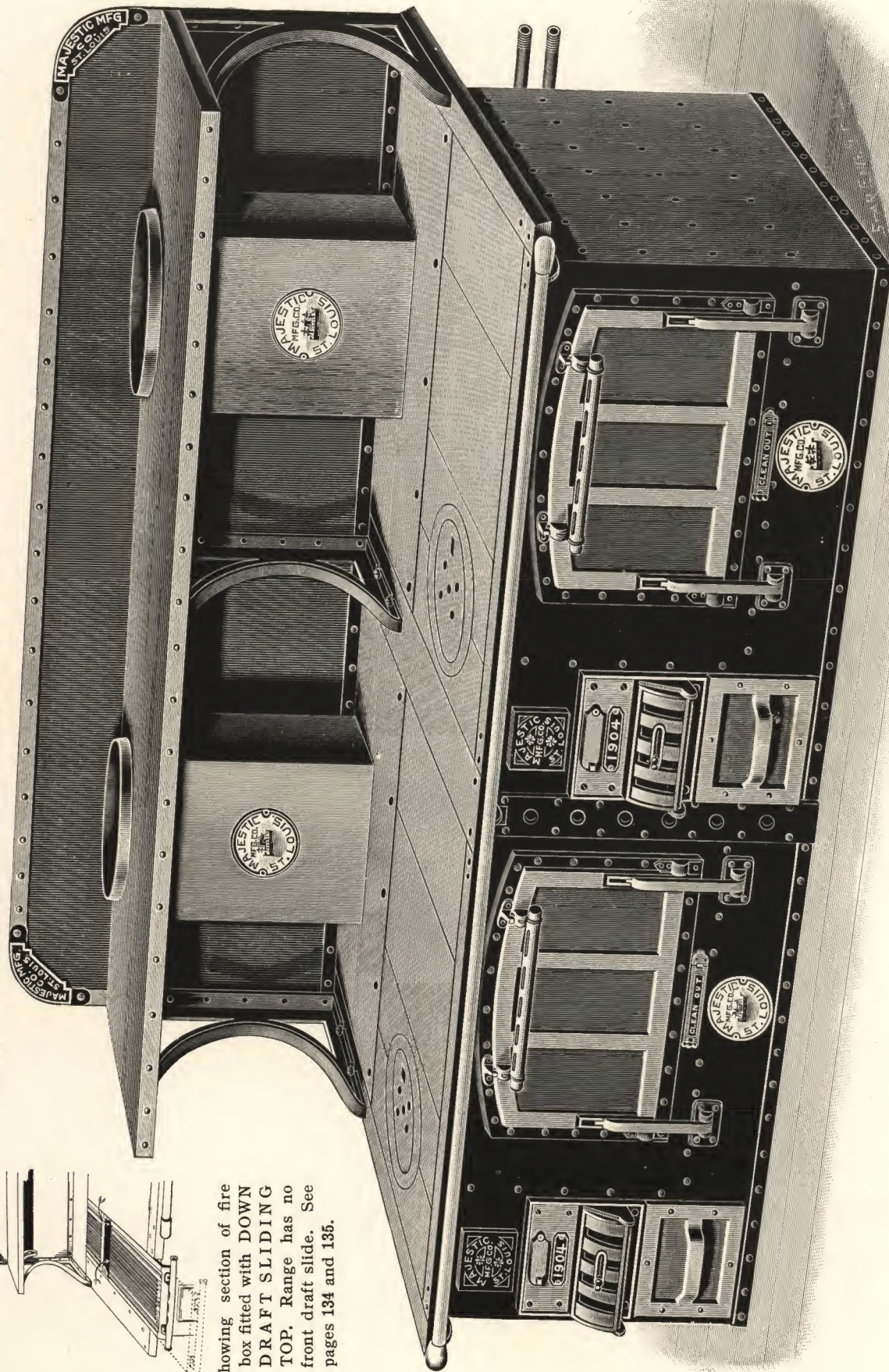
	CODE WORDS	
	PLAIN SHELF	CLOSET SHELF
No. 112, if wanted with top as illustrated, one 12-inch hole, fitted with reducing ring and 9-inch lid over fire box with balance of top solid on left hand section, and two 9-inch holes with loose short center over fire box and balance of top solid on the right hand section. ....	NAVY	NEGLECT
No. 1121, if wanted with one 12-inch hole fitted with reducing ring and 9-inch lid over each fire box, and balance of top solid. ....	NORTH	NEST
No. 1122, if wanted with two 9-inch holes and loose short center over each fire box, and balance of top solid. ....	NEEDLE	NORMAL
No. 78112, if wanted with down draft and sliding plate over each fire and balance of top solid. ....	NERVE	NIP



THIS RANGE IS FURNISHED WITH BREECHING TO CONNECT INTO ONE FLUE. See Page 92



Showing section of fire box fitted with DOWN DRAFT SLIDING TOP. Range has no front draft slide. See pages 134 and 135.



MAJESTIC HOTEL RANGE No. 1904-2

For description, see opposite page

**RANGE TOPS WITH FEWEST HOLES ARE BEST**

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 1904-2

Weight 2,650 Pounds

**Top Surface**—8 feet long, 42 inches deep. Top can be furnished as illustrated, one 12-inch hole fitted with reducing ring and 9-inch lid over each fire box and balance of top solid, or with down draft sliding plate over each fire, and balance of top solid. When fitted with down draft, range has no front draft slide (see pages 134 and 135).

The illustration shows arrangement for breeching. We strongly recommend that this be omitted, and the range made with secret flue, as described on page 93, thus giving the full depth of 42 inches as cooking surface, permitting two large sized pans to set side by side, leaving the balance of top for other purposes.

**Ovens**—Two ovens and two fires. Each oven 25 inches wide, 27 inches deep, 17½ inches high, with arched top. Note the exceptional depth of the oven.

Oven bottom is made of double No. 8, re-inforced which makes sagging practically impossible. Sides and top of oven made of No. 10, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 12, cold-riveted throughout.

Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 10 inches wide, 22 inches long. Fitted with heaviest iron linings ever placed in any range with heavy bar grates for coal. These ranges are made without fire door.

**Water Heating**—This range is always shipped without water fronts unless otherwise ordered. We recommend that a separate water heater be installed (see page 140).

If desired, however, and specially ordered, we can fit on the left hand side of each fire box, a malleable iron water front, tested to 300 pounds pressure and having capacity to heat 60 gallon pressure boiler.

**Steam Table Heating**—Where it is desired to heat steam table from range, we can furnish for either fire box a two-thirds size water back for right hand side of fire box. Note that this can be installed if desired, in same fire box with water front (see page 90).

If water fronts or water backs are wanted, be especially careful to designate in which fire box they are to be placed.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in the rear of the range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—Solid plates on top can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal.

When putting this range up, use 12-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue except where range pipe enters.

Illustration shows two ovens and two fires. Can be furnished with as many ovens and fires as desired, each additional section adding four feet to its length.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

**For Ranges as Illustrated**, with one 12 inch hole, reducing ring and 9-inch lid over each fire, and balance of top solid plates.

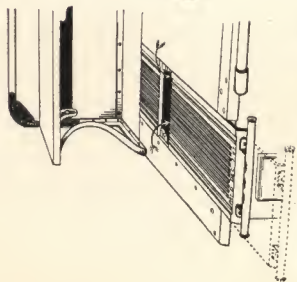
	CODE WORD
No. 1904-2, two ovens and two fires.....	FAIR
No. 1904-3, three ovens and three fires.....	FOLLY
No. 1904-4, four ovens and four fires.....	FIGHT
No. 1904-5, five ovens and five fires.....	FLENT
No. 1904-6, six ovens and six fires.....	FICTION

**For Ranges With Down Draft Sliding Plate** over each fire, and balance of top solid plates.

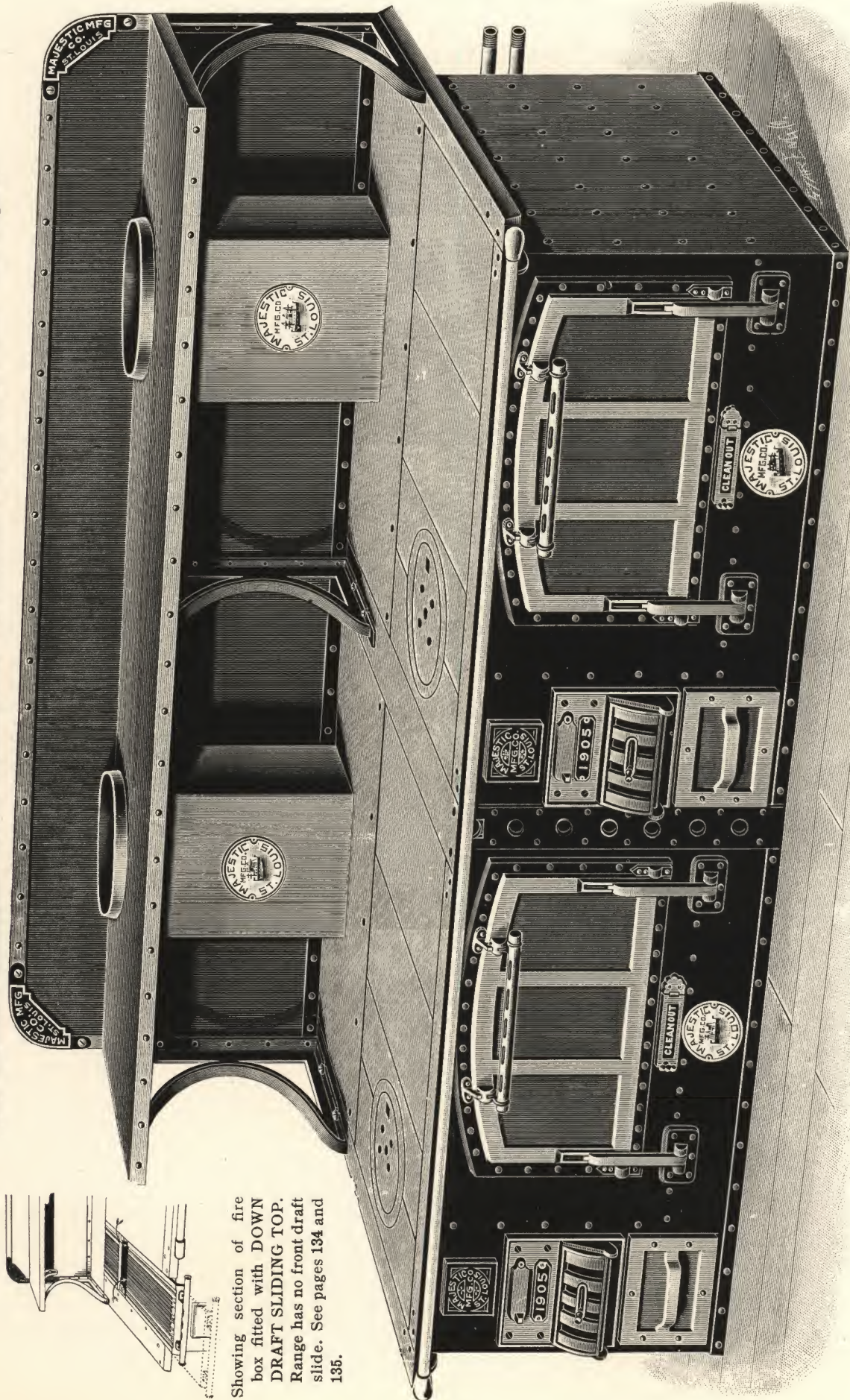
	CODE WORD
No. 71904-2, two ovens and two fires.....	FLOCK
No. 71904-3, three ovens and three fires.....	FLIRT
No. 71904-4, four ovens and four fires.....	FLOUT
No. 71904-5, five ovens and five fires.....	FORAGE
No. 71904-6, six ovens and six fires.....	FRET



THIS RANGE FURNISHED WITH BREECHING TO CONNECT INTO ONE FLUE. See Page 92.



Showing section of fire box fitted with DOWN DRAFT SLIDING TOP. Range has no front draft slide. See pages 134 and 135.



MAJESTIC HOTEL RANGE No. 1905-2

For description, see opposite page

### RANGE TOPS WITH FEWEST HOLES ARE BEST

Solid plates do not warp as readily under heavy firing. Are stronger and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 1905-2

Weight 2,850 Pounds

**Top Surface**—9 feet long, 42 inches deep. Top can be furnished as illustrated, one 12-inch hole fitted with reducing ring and 9-inch ring over each fire box and balance of top solid, or with **down draft sliding plate** over each fire, and balance of top solid. When fitted with down draft, range has no front draft slide (see pages 134 and 135).

The illustration shows arrangement for breeching. We strongly recommend that this be omitted, and the range made with secret flue, as described on page 93, thus giving the full depth of 42 inches as cooking surface, permitting two large sized pans to be set side by side, leaving the balance of top for other purposes.

**Ovens**—Two ovens and two fires. Each oven 29 inches wide, 27 inches deep, and 17½ inches high, with arched top. Note the exceptional depth of the oven.

Oven bottom is made of double No. 8, re-inforced which makes sagging practically impossible. Sides and top of oven made of No. 10, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 12, cold-riveted throughout.

Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 10 inches wide, 22 inches long. Fitted with heaviest iron linings ever placed in any range, with heavy bar grates for coal. These ranges are made without fire doors.

**Water Heating**—This range is always shipped without water fronts unless otherwise ordered. We recommend that a separate water heater be installed (see page 140).

If desired, however, and specially ordered, we can fit on the left hand side of each fire box, a malleable iron water front, tested to 300 pounds pressure and having capacity to heat 60-gallon pressure boiler.

**Steam Table Heating**—Where it is desired to heat steam table from range, we can furnish for either fire box a two-thirds size water back for right hand side of fire box. Note that this can be installed if desired, in same fire box with water front.

If water fronts or water backs are wanted, be especially careful to designate in which fire box they are to be placed.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of the range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—Solid plates on top can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. See price list.

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal.

When putting this range up, use 12-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue, except where range pipe enters.

Illustration shows two ovens and two fires. Can be furnished with as many ovens and fires as desired, each additional section adding four feet and six inches to its length.

**In Ordering**—Use numbers given below in ordering. When ordering by telegraph, use code words.

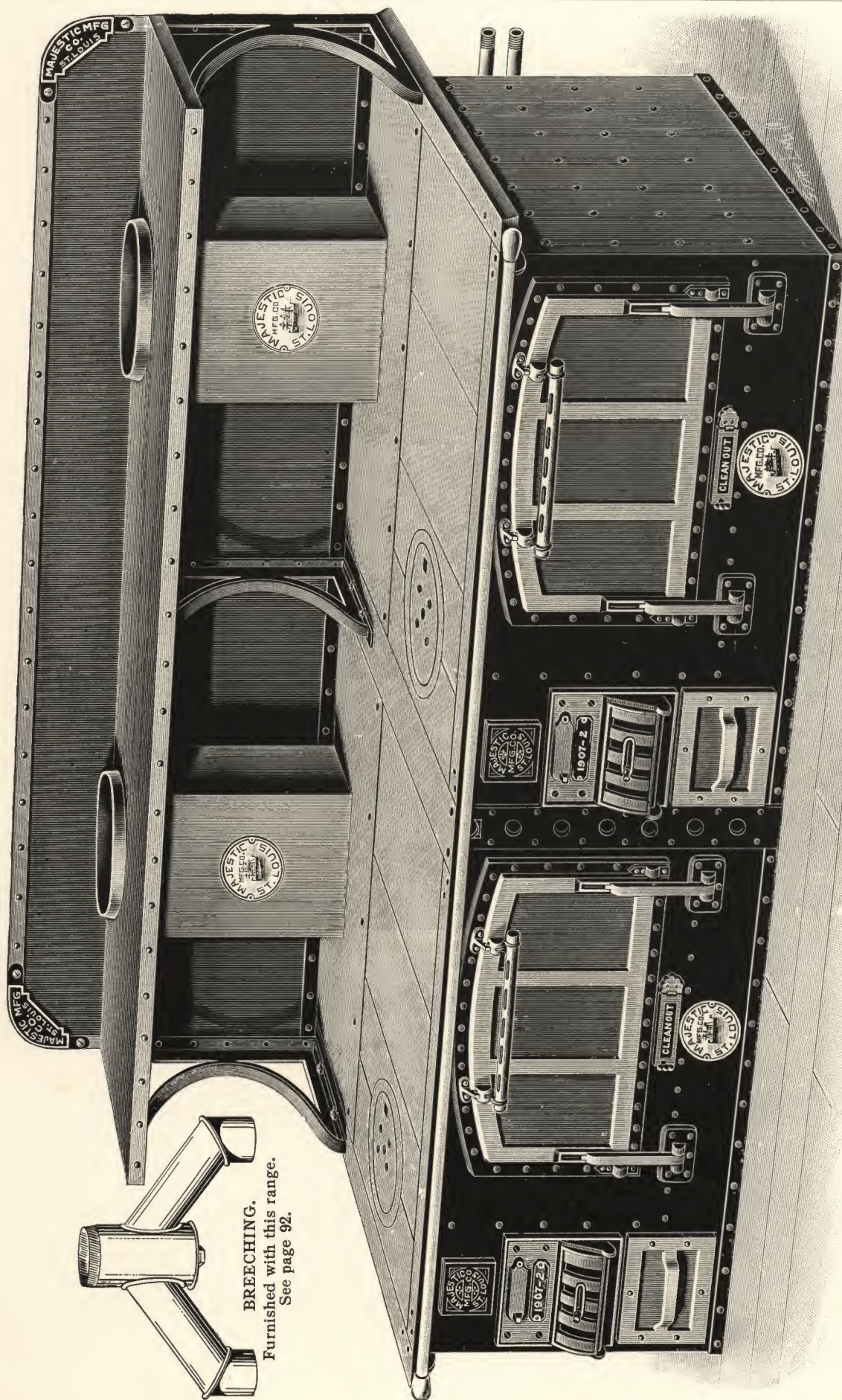
For Ranges As Illustrated, with one 12-inch hole, reducing ring and 9-inch lid over each fire, and balance of top solid plates.

	CODE WORD
No. 1905-2, two ovens and two fires.....	FABLE
No. 1905-3, three ovens and three fires.....	FABRIC
No. 1905-4, four ovens and four fires.....	FACTOR
No. 1905-5, five ovens and five fires.....	FAITHFUL
No. 1905-6, six ovens and six fires.....	FANATIC

For Ranges With Down Draft Sliding Plate over each fire, and balance of top solid plates.

	CODE WORD
No. 71905-2, two ovens and two fires.....	FRAIL
No. 71905-3, three ovens and three fires.....	FORTIFY
No. 71905-4, four ovens and four fires.....	FRANC
No. 71905-5, five ovens and five fires.....	FORMAL
No. 71905-6, six ovens and six fires.....	FOUL





**BRECHING.**

Furnished with this range.  
See page 92.

**GREAT MAJESTIC HOTEL RANGE No. 1907-2**

For description, see opposite page

**RANGE TOPS WITH FEWEST HOLES ARE BEST**

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



# Majestic Hotel Range No. 1907-2

## FOR HARD COAL

Weight 2,650 Pounds

**Top Surface**—9 feet long, 42 inches deep. Top can be furnished as illustrated, one 12-inch hole fitted with reducing ring and 9-inch lid over each fire box and balance of top solid, or with 9-inch hole without reducing ring over each fire and balance solid.

The illustration shows arrangement for breeching (see page 92). We strongly recommend that this be omitted, and the range made with secret flue (see page 93), thus giving the full depth of 42 inches as cooking surface, permitting two large sized pans to set side by side, leaving the balance of top for other purposes.

**Ovens**—Two ovens and two fires. Each oven 25 inches wide, 27 inches deep, 17½ inches high, with arched top. Note the exceptional depth of the oven.

Oven bottom is made of double No. 8, re-enforced, which makes sagging practically impossible. Sides and top of oven made of No. 10, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 12, cold-riveted throughout.

Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board, securely riveted to body of range.

**Fire Boxes**—Each, 12 inches deep, 11½ inches wide, 22 inches long.

Fitted with extra heavy **tile linings** 3½ inches thick at bottom and 3 inches at top. Bar grates for hard coal. Made without fire door as shown in illustration. Furnished with flat poker and bar lid lifter.

**No Water Front**—This range is **not** fitted with Water Front unless specially ordered. Usually a range of this kind is literally burned up trying to heat enough water, and we recommend a separate water heater for that purpose. (See page 140.)

**Secret Flue**—See page 93. Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of the range. This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—If desired, the solid plates can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. See Price List.

**Setting**—Hotel ranges should be set on brick; if not, the floor should be covered with heavy metal.

When putting this range up, use 12-inch pipe—do not reduce it—and the flue should be at least 12x16 inside, and no other opening into flue, except where range pipe enters.

Illustration shows two ovens and two fires. Can be furnished with as many ovens and fires as desired, each additional section adding four feet and six inches to its length.

**In Ordering**—Use numbers given below in ordering. When ordering by telegraph, use code words.

CODE WORD

No. 1907-2, two ovens and two fires. .... UMPIRE

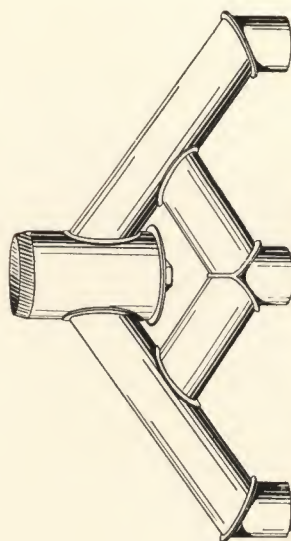
No. 1907-3, three ovens and three fires. .... UNIVERSE

No. 1907-4, four ovens and four fires. .... UNIFORM

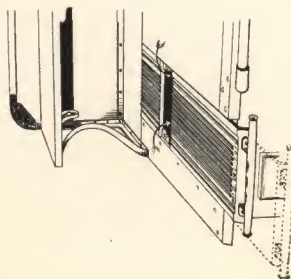
No. 1907-5, five ovens and five fires. .... UPROAR

No. 1907-6, six ovens and six fires. .... UPSTART

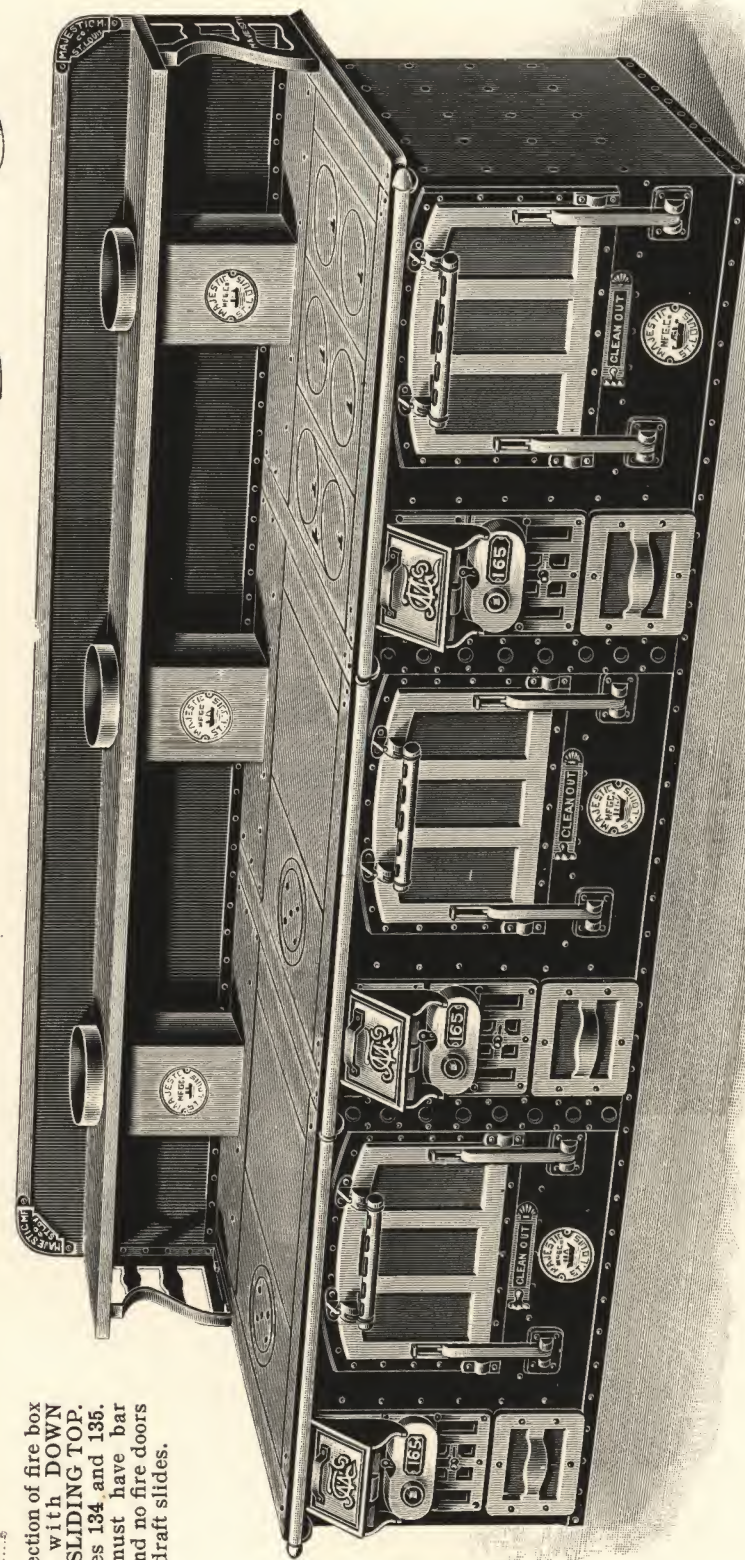




**BREECHING**  
Furnished with this range.



Showing section of fire box fitted with **DOWN DRAFT SLIDING TOP**. See pages 134 and 135. Range must have bar grates and no fire doors or front draft slides.



**MAJESTIC HOTEL RANGE No. 165**

For description, see opposite page

**RANGE TOPS WITH FEWEST HOLES ARE BEST**

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 165

Weight 2,685 Pounds

**Top Surface**—139 inches long, 34 inches deep. Top can be fitted with any number of holes from three to eighteen, or with **down draft sliding plate** over each fire, and balance of top solid. When fitted with down draft, range has no fire doors or front draft slides and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Three ovens and three fires. Each oven 23 inches wide, 23 inches deep, 16 inches high, with arched top. Oven bottoms made of double No. 10, re-inforced which makes sagging practically impossible. Sides and top of ovens made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout. Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc. Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 9 inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire doors and fitted with bar grates without extra charge. When range has **down draft sliding top**, can only be furnished with bar grates (see above).

**Water Fronts**—Unless otherwise ordered, this range is always fitted and shipped with standard fire boxes, each of which has one extra large malleable iron water front on the left hand side of fire box, tested to 300 pounds pressure, and which will heat 60-gallon boiler. The three can be connected and heat 180 gallon boiler. If desired to concentrate water heating, water backs of same capacity can be placed in right hand side of each fire box (see page 90); each fire box then having capacity to heat 120-gallon boiler, or water front can be omitted from one or all fire boxes, which can be fitted with solid linings instead, without change in price from standard.

However, where a large quantity of water is wanted, it would be better to have a regular water heater for this purpose (see page 140), as ranges are often fired harder and more continuously in an effort to heat water, than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in back end of any fire box, and for larger tables a two-thirds size water back, on right hand side of any fire box.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 165 range with No. 2 fire box), or if exact illustration is not shown, write us fully. Be especially careful in ordering range with more than one fire, where you desire extra water backs or heaters, to specify in which fire box they are to be placed. For price of extra water fronts or heaters, see price list. When open top tanks are used, their capacity should not be less than 50 gallons to each water front.

**Breeching**—Breeching is furnished with range as shown in illustration, so that only one chimney is necessary. The breeching is fitted with a damper in each section, so that all ovens may be used at the same time, or the damper of one closed and only two ovens used.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of the range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

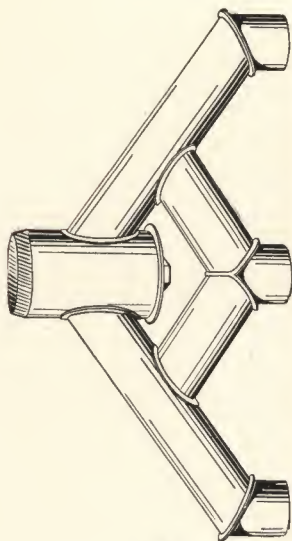
**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range use 12-inch pipe—do not reduce it—and the flue should be at least 15x18 inside, and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

### CODE WORDS

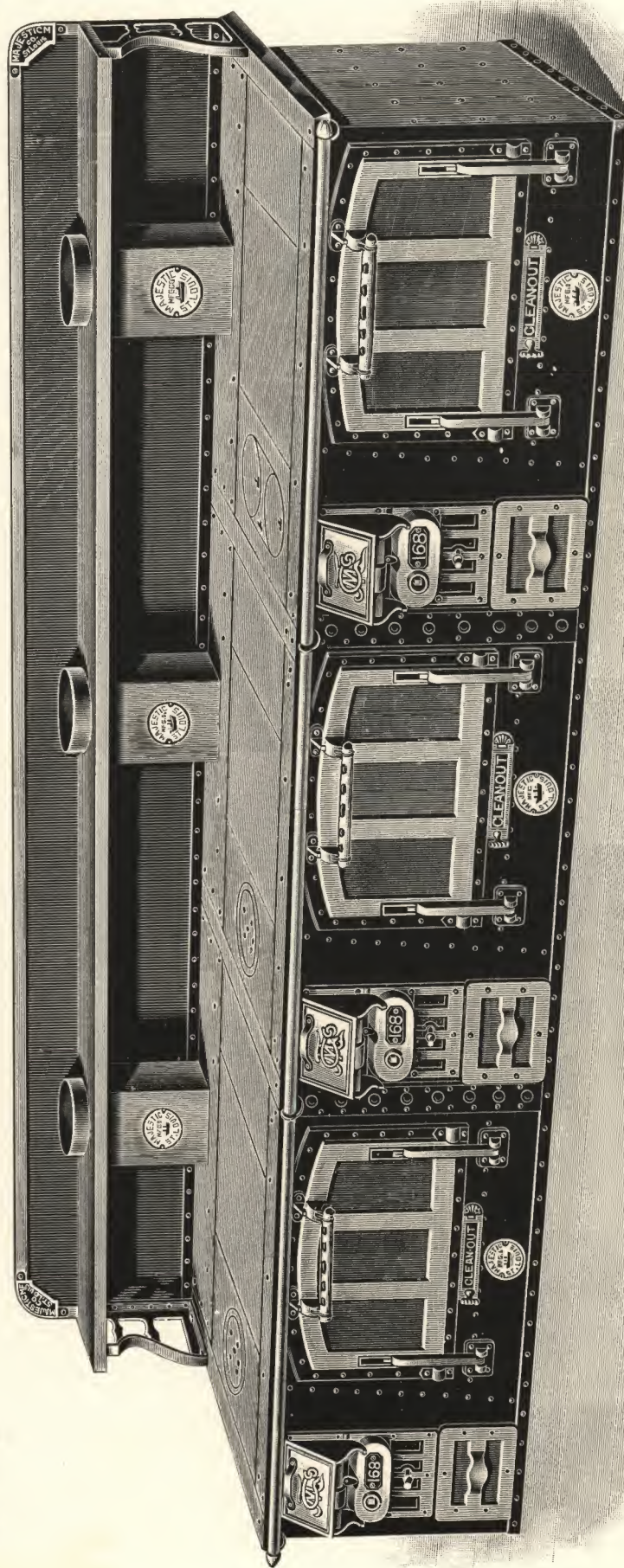
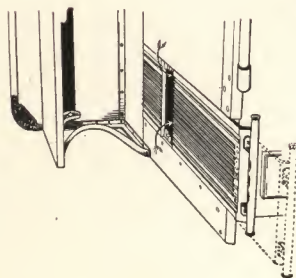
No. 165, if wanted with top as illustrated, one 12-inch hole fitted with reducing ring and 9-inch lid over center and left-hand sections, and six 9-inch holes over right section.....	BATTLE
No. 1651, if wanted with one 12-inch hole fitted with reducing ring and 9-inch lids over each fire box, and balance solid.....	BAKER
No. 1652, if wanted with two 9-inch holes and loose short center over each fire box, and balance solid.....	BEAVER
No. 78165, if wanted with down draft and sliding plate over each fire and balance of top solid.....	BELLOW





**BREECHING**  
Furnished with this range.

Showing section of fire box fitted with  
**DOWN DRAFT SLIDING TOP.**  
See pages 134 and 135. Range must  
have bar grates and no fire doors or  
front draft slides.



**MAJESTIC HOTEL RANGE No. 168**

For description, see opposite page

**RANGE TOPS WITH FEWEST HOLES ARE BEST**

Solid plates do not warp as readily under heavy firing. Are stronger, and heat more evenly because metal is more evenly distributed. Always insisted on by experienced hotel men. Save vessels also.



## Majestic Hotel Range No. 168

Weight 2,810 Pounds

**Top Surface**—165 inches long, 34 inches deep. Top can be fitted with any number of holes from three to twenty-four, or with down draft sliding plate over each fire, and balance of top solid. When fitted with down draft, range has no fire doors or front draft slides and can only be furnished with bar grates (see pages 134 and 135).

**Ovens**—Three ovens and three fires. Each oven 30 inches wide, 23 inches deep, 17 inches high, with arched top. Oven bottoms made of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used, as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in ovens also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each 12 inches deep, 10½ inches wide, 21 inches long. Fitted with extra heavy iron linings and duplex grates for wood or coal or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge. When range has down draft sliding top can only be furnished with bar grates (see above).

**Water Fronts**—Unless otherwise ordered, this range is always fitted and shipped with standard fire boxes, each of which has one extra large malleable iron water front on the left hand side of fire box, tested to 300 pounds pressure, and which will heat 60 gallon boiler. The three can be connected and heat 180 gallon boiler. If desired to concentrate water heating, water backs of same capacity can be placed in right hand side of each fire box (see page 90) each fire box then having capacity to heat 120 gallon boiler, or water front can be omitted from one or all fire boxes, which can be fitted with solid linings instead, without change in price from standard.

However, where a large quantity of water is wanted, it would be better to have a regular water heater for this purpose (see page 140) as ranges are often fired harder and more continuously in an effort to heat water, than in cooking.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small steam tables, in back end of any fire box, and for larger tables a two-thirds size water back, on right hand side of any fire box.

**For Full Information About Water Heating**, see page 90, and unless standard equipment is wanted, order by number (as No. 168 range with No. 2 fire box), or if exact illustration is not shown, write us fully. Be especially careful in ordering range with more than one fire, where you desire extra water backs or heaters, to specify in which fire box they are to be placed.

For price of extra water fronts or heaters, see price list.

Where open top tanks are used, their capacity should not be less than 50 gallons to each water front.

**Breeching**—Breeching is furnished with range as shown in illustration, so that only one chimney is necessary. The breeching is fitted with a damper in each section, so all that ovens may be used at the same time, or the damper of one closed and only two ovens used.

**Secret Flue**—Can be furnished on this range, and connection made with the chimney direct, near the bottom in rear of the range (see page 93). This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off into the kitchen. If ordered with secret flue, be sure to state the point where the collar should be placed so as to connect to the flue properly.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see price list).

**Setting**—Hotel ranges should be set on brick, if possible if not, the floor should be covered with heavy metal.

When putting up this range, use 14-inch pipe—do not reduce it—and the flue should be at least 15x18 inside and no other opening into flue except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

### CODE WORDS

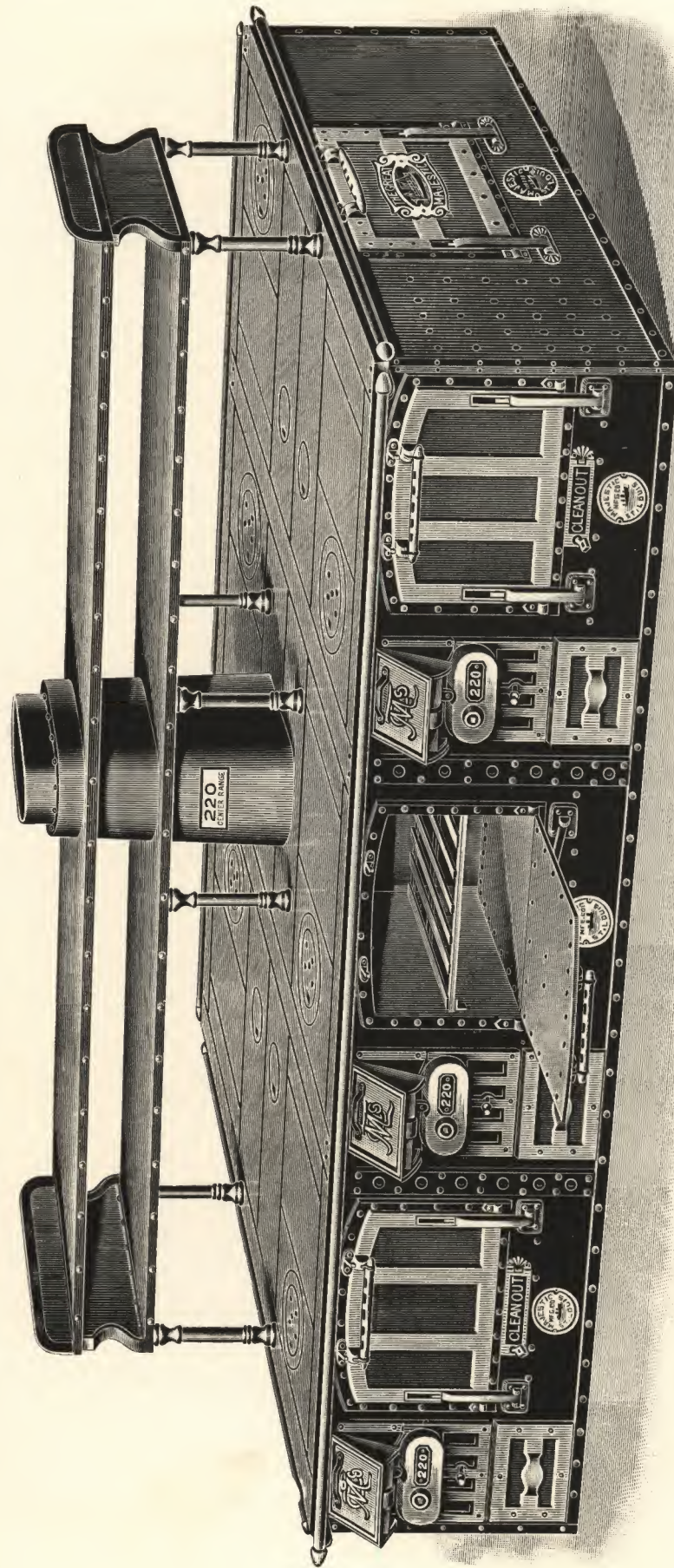
No. 168, if wanted with top as illustrated, one 12-inch hole fitted with reducing ring and 9-inch lid over centre and left-hand sections, and two 9-inch holes and loose short center and balance solid over right-hand section CABIN

No. 1681, if wanted with one 12-inch hole fitted with reducing ring and 9-inch lid over each fire box, and balance solid..... CABOOSE

No. 1862, if wanted with two 9-inch holes and loose short center over each fire box, and balance of top solid.... CHERRY

No. 78168, if wanted with down draft and sliding plate over each fire and balance of top solid..... CANOE





MAJESTIC HOTEL CENTER RANGE

For description, see opposite page



## Majestic Center Ranges

Made in Three Sizes

This range is made especially for use in hotels, public institutions and places where an exceedingly large amount of cooking is to be done quickly.

**Ovens**—In Nos. 220 and 224 oven bottoms are made of double No. 10, re-inforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth tight joint without cracks or crevices. For material in Nos. 1904-6C and 71904-6C, see page 117.

**Material**—Body of Ranges Nos. 220 and 224 are made of No. 14, cold-riveted throughout. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc. For material in Nos. 1904-6C and 71904-6C, see page 117.

Flues lined with pure asbestos board, securely riveted to body of range.

**Fire Boxes**—Ranges Nos. 220 and 224 are fitted with extra heavy iron linings and duplex grates for wood or coal; or, if desired and so ordered, can be made without fire door and fitted with bar grates without extra charge. We strongly recommend the latter style.

Ranges Nos. 1904-6C and 71904-6C can only be furnished with bar grates (see below).

**Secret Flue**—If desired, smoke pipe can be taken out from the bottom of the range and connection made to the chimney in the basement, doing away with any pipes in the kitchen, consequently reducing the amount of heat thrown off in the kitchen. Range will always be shipped with pipe taken out at the top, as shown in illustration, unless otherwise instructed.

**Polished Top**—If desired, the solid plates on top can be polished and be used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made. (See Price List.)

**Setting**—Hotel ranges should be set on brick, if possible; if not, the floor should be covered with heavy metal. When putting up this range, use 18-inch pipe—do not reduce it—and the flue should be at least 18x18 inside, and no other opening into flue, except where range pipe enters.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code words.

**Majestic Center Range No. 220.** Code Word—CENTER. Weight, 6265 lbs.

Six fires and six ovens. Each oven 23 inches wide, 23 inches deep, and 16 inches high, with arched top. Top surface, 144 inches long by 72½ inches deep. Can be furnished only with top as illustrated.

**Majestic Center Range No. 224.** Code Word—HOMINY. Weight, 3450 lbs.

Four fires and four ovens. Each oven 30 inches wide, 23 inches deep and 17 inches high with arched top. Top surface, 109 inches long by 72½ inches deep. Can be furnished only with top as illustrated.

**Majestic Center Range No. 1904-6C.** Code Word—FESTIVAL. Weight, 7500 lbs.

Six fires and six ovens. Each oven 25 inches wide, 27 inches deep and 17½ inches high, with arched top. Top surface, 145 inches long by 84 inches deep. Can only be furnished as illustrated, one hole and balance solid over each section. No Fire Doors and with Bar Grates.

The body of this range is made of No. 12; sides and top of oven made of No. 10, oven bottom of double No. 8. This is the heaviest range made in the world.

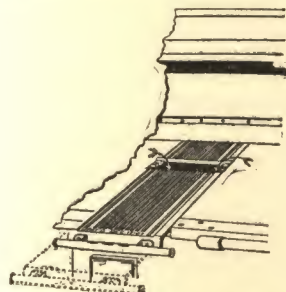
**Majestic Center Range No. 71904-6C.** Code Word—CALF. Weight, 7500 lbs.

Same dimensions and quality as No. 1904-6C above, but with **Down-Draft Sliding Plate** over each fire and balance of top solid. This range has no fire doors or front draft slides and can only be furnished with bar grates, see pages 134 and 135.



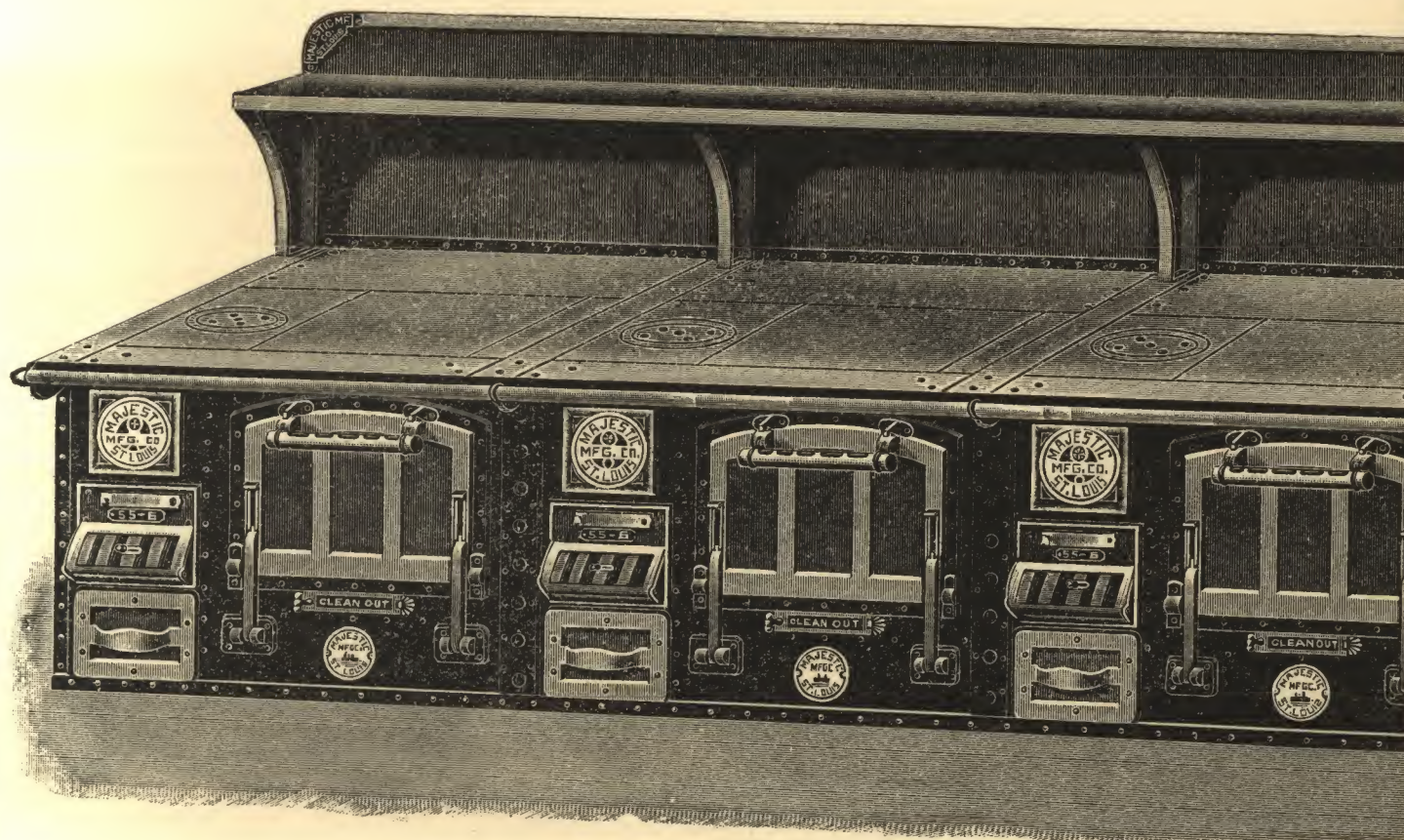






Showing section of fire box  
fitted with DOWN DRAFT  
SLIDING TOP, see pages  
134 and 135.

Majest



MAJESTIC  
For



## MAJESTIC HOTEL RANGES

### ic Hotel Ranges



C HOTEL RANGE No. 55-6

description, see page 129



## Majestic Hotel Range No. 55-6

Weight 5,225 Pounds

**Top Surface**—23 feet long by 34 inches deep. Top can be fitted with any number of holes from one to six over each section or with **Down-Draft Sliding Plate** over each fire, and balance of top solid. When fitted with down draft, range has no front draft slides (see pages 134 and 135).

**Ovens**—Six fires and six ovens. Each oven 23 inches wide, 23 inches deep and 16 inches high, with arched top. Oven bottom made of double No. 10, re-enforced, which makes sagging practically impossible. Sides and top of oven made of No. 12, all tightly hand-riveted to malleable iron angle frames. No putty used as the riveting makes a smooth, tight joint without cracks or crevices.

**Material**—Body of range made of No. 14, cold-riveted throughout.

Malleable iron rim around front and sides of top. Malleable iron frames in ovens; also malleable iron oven doors, hinges, stakes, handles, etc.

Flues lined with pure asbestos board securely riveted to body of range.

**Fire Boxes**—Each, 12 inches deep, 9 inches wide, 21 inches long.

Fitted with extra heavy iron fire linings. And with bar grates and without fire door.

**Water Front**—If water front is desired in one or two fire boxes, they will be put in instead of solid lining, without extra cost, but, when ordering please specify if water fronts are desired, how many and in which section.

Range is built with center flue so that a water back can be placed on the right hand side of any fire box, if desired, without interfering with the operation of the oven.

**Steam Table Heating**—For heating steam tables we can furnish two sizes of heaters. For small tables, in the back end of fire box, and for larger tables, a two-thirds size water back on right-hand side of fire box.

For full information about Water Heating, see page 90.

**Polished Top**—When range has solid plates on top, same can be polished and used for broiling meats, frying cakes, etc., for which a slight extra charge per square plate is made (see Price List).

**Secret Flue**—Range is built with secret flue and connection made direct with chimney below the top of the range. This does away with the breeching and pipes in the kitchen, consequently reducing the amount of heat thrown off. Be sure to state where the collar should be located so as to connect to the chimney properly (see page 93).

**Setting**—Hotel ranges should be set on brick if possible; if not, the floor should be covered with heavy metal. When putting up this range, use 16-inch pipe—do not reduce it—and the flue should be at least 18x18 inside and no other opening into flue, except where range pipe enters.

This range can be reduced or extended any length.

CODE WORD

No. 55-6, six fires and six ovens, one hole over each section.....FALCON

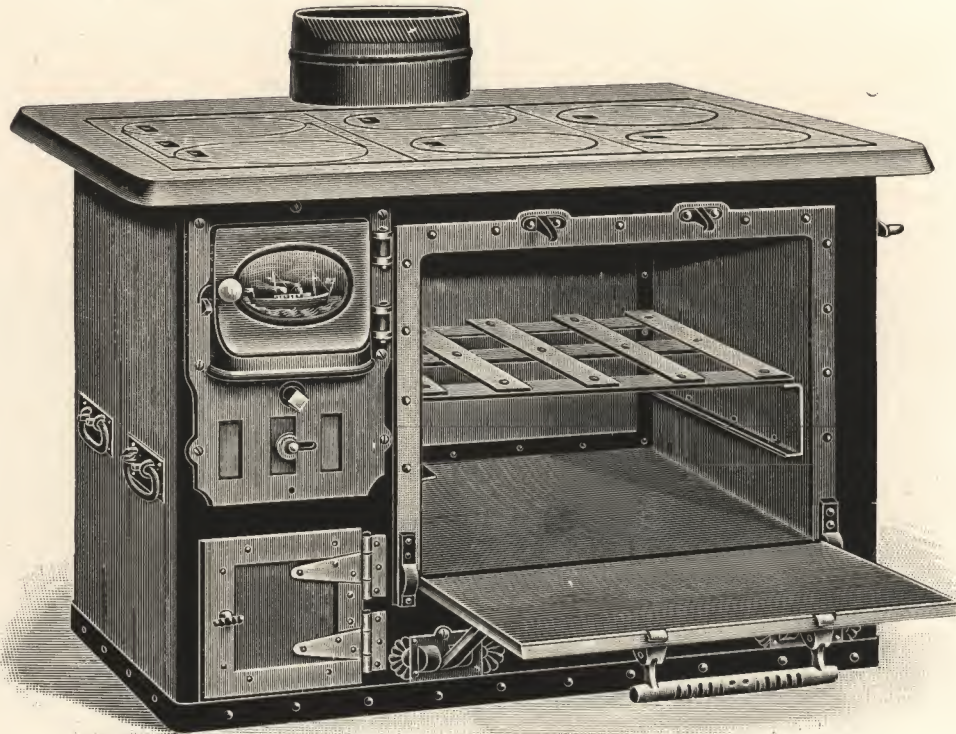
No. 7855-6, if wanted with down-draft and sliding plate over each fire and balance of top solid.....FADE



## Majestic Camp or Round-up Range No. 213

Weight 270 Pounds

This is made especially with a view of giving permanent camp outfits something well worth the money



**Top Surface**—36 inches wide, 28½ inches deep, 24 inches high.

**Oven**—18 inches wide, 21 inches deep, 13 inches high. Has malleable iron oven door and front and back oven frames, also entire top rim of malleable iron. Made of the very best material throughout.

Has flat grate for wood; will burn chips, brush or other light fuel.

Unless otherwise ordered is always shipped with full malleable top. Can be furnished with gray iron anchor plates, lids and short center, if so desired and ordered (see numbers below).

The openings in top are eight-inch. Most all cooking vessels, now, are flat bottom and can be set directly over the opening when desired.

Heavy side handles make it easy to load and unload from wagon. Bottom of Fire Box Section is open so that ashes are left when range is lifted.

CODE WORD

No. 213, if wanted with malleable iron top..... WRING

No. 214, if wanted with gray iron top..... WIMBLE

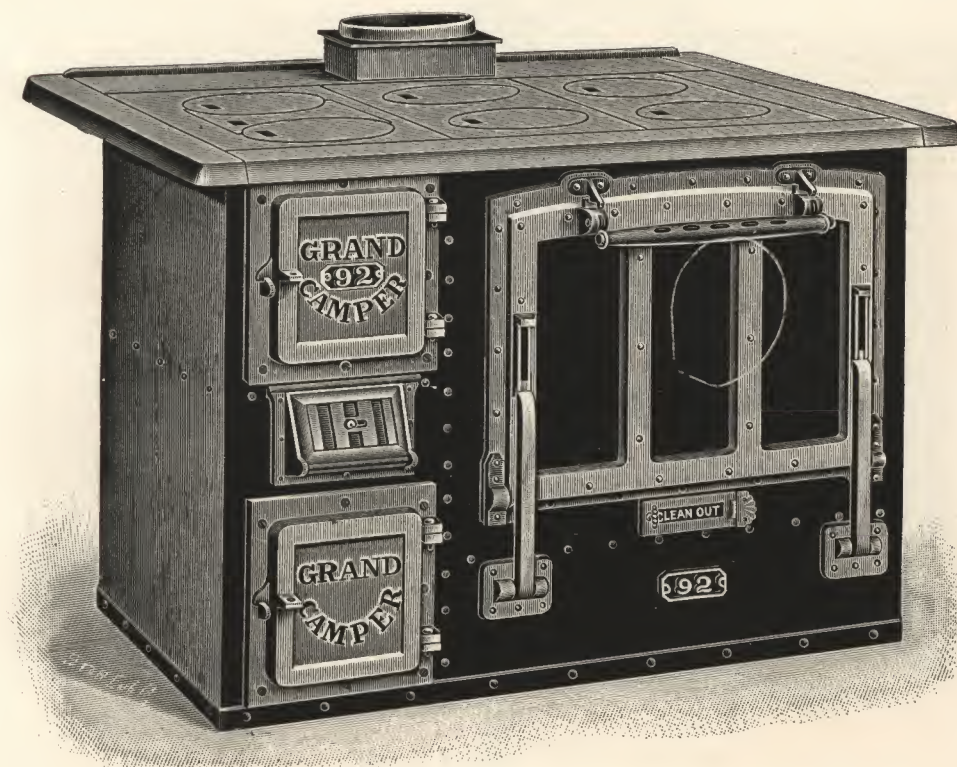


## Majestic Grand Camper Range No. 92

Weight 757 Pounds

For the Lumber Woods, Construction Camp, Work Train, Circus, etc.

NOT FOR HOTEL USE



Majestic Grand Camper No. 92

**Top Surface**—47 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to six. Front and two end rims made of malleable iron.

**Oven**—23 inches wide, 23 inches deep, 16 inches high, with arched top. Oven frame, oven door, stakes and shoes made of malleable iron. Oven riveted to malleable iron frames, both front and back. Clean out and draft door also made of malleable iron.

**Fire Box**—12 inches deep, 9 inches wide, 21 inches long. Fitted with heavy iron linings. Can only be furnished with bar grates.

**No Water Front** unless specially ordered.

Can be fitted with cast iron water front on left hand side of fire box, which will heat 60-gallon open tank (should not be used for pressure boiler).

Can be fitted with shelf (see Price List).

Water front should never be attached to open top tank of less than 50 gallons capacity.

Code Word—WAGER

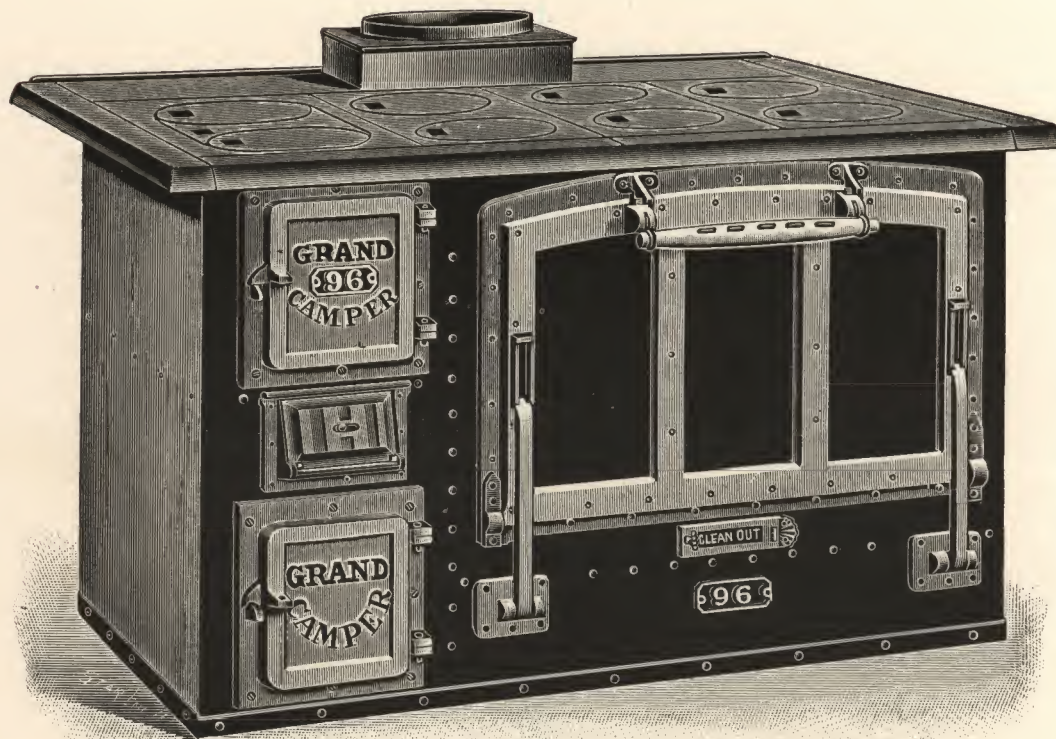


## Majestic Grand Camper Range No. 96

Weight 890 Pounds

For the Lumber Woods, Construction Camp, Worktrain, Circus, Etc.

NOT FOR HOTEL USE



Majestic Grand Camper No. 96

**Top Surface**—55 inches long, 34 inches deep. Top can be fitted with any number of holes, from one to eight.

Front and two end rims made of malleable iron.

**Oven**—30 inches wide, 23 inches deep, 17 inches high. Oven door frame, oven door, stakes and shoes made of malleable iron. Oven riveted to malleable iron frames, both front and back. Clean out and draft door also made of malleable iron.

**Fire Box**—12 inches deep, 10½ inches wide, 21 inches long, fitted with heavy iron linings. Can only be furnished with bar grates.

**No Water Front** unless specially ordered. Can be fitted with cast iron water front on left hand side of fire box which will heat 60-gallon open tank. See Price List.

**Water Front** should never be attached to open top tank of less than 50 gallons capacity.

Code Word—WALNUT



## Majestic Double Oven Grand Camper Range No. 98

Weight 960 Pounds

For Wood Only  
NOT FOR HOTEL USE



Majestic Camp Range No. 98

**Top Surface**— $71\frac{1}{2}$  inches long,  $29\frac{1}{2}$  inches wide. Top can have ten nine-inch holes as illustrated, or six nine-inch holes, or two nine-inch holes over fire and balance of top solid plates. Entire top rim is MALLEABLE IRON.

**Ovens**—Each  $22\frac{1}{2}$  inches wide, 23 inches deep, 16 inches high, with arched top. The oven doors and oven frames (front and back) are malleable iron, hence cannot break in rough handling.

**Fire Box**—12 inches deep, 14 inches wide at top, 12 inches wide at bottom, 27 inches long. Can only be furnished with bar grates.

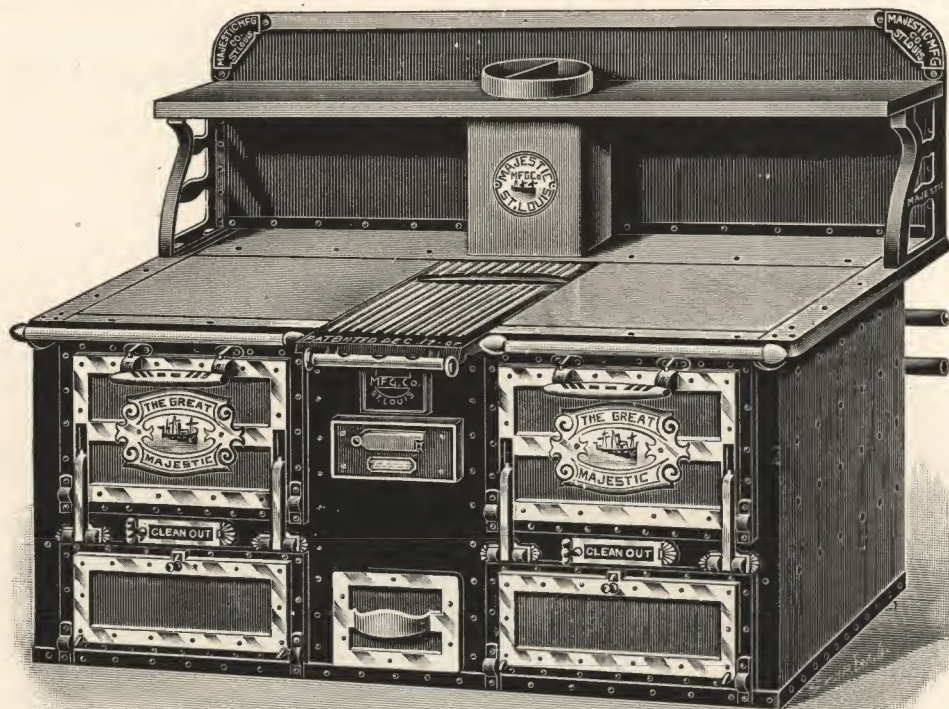
**No Water Back** unless specially ordered. Can be fitted with large malleable iron water back on right hand side of fire box, which will heat 60-gallon boiler. See Price List.

**Water Back** should never be attached to open top tank of less than 50 gallons capacity.

Code Word—WONDER

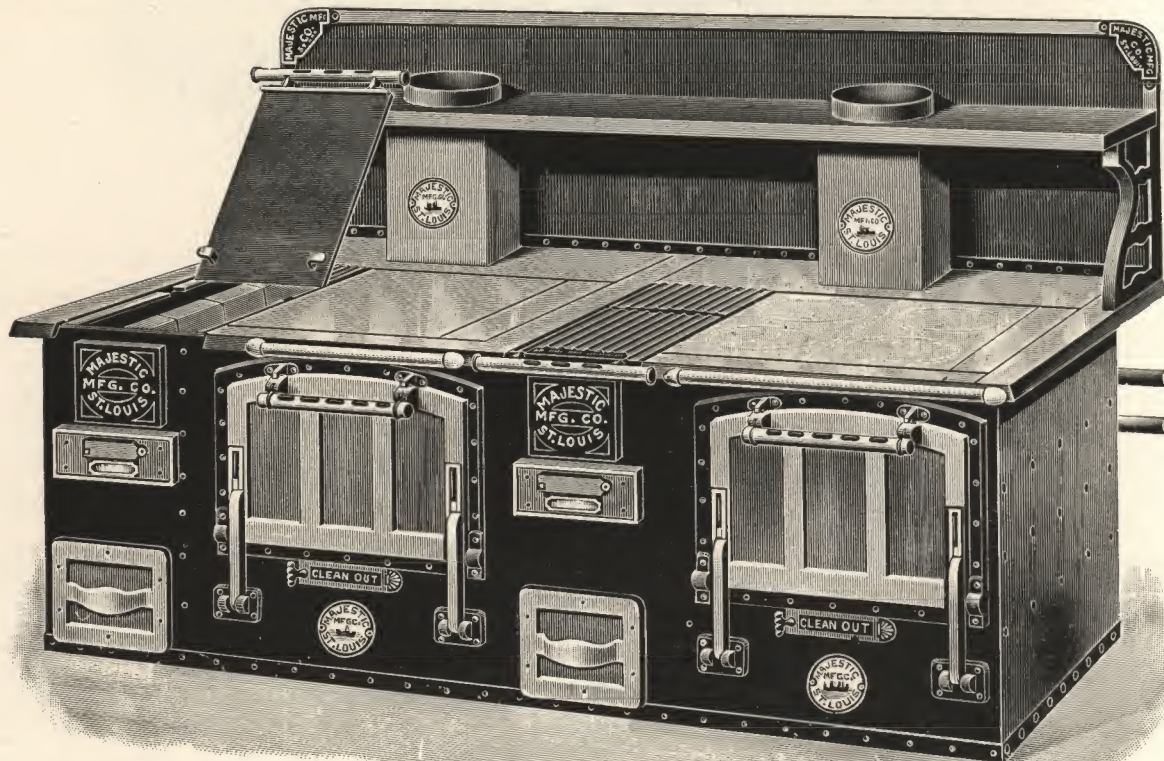


## Majestic Patented Down-Draft Sliding Top Hotel Range



CAN BE  
APPLIED TO  
ANY  
MAJESTIC  
HOTEL  
RANGE,  
EXCEPT No.  
579 or 1907

For details of operation, see opposite page  
As applied to ranges with two ovens to each fire, Nos. 7858, 7859, 7860 and 761.  
Note that when fitted with this patented feature, ranges have no fire doors or front drafts, and must have bar grates.



For details of operation, see opposite page  
As applied to ranges with one oven to each fire, Nos. 7855, 78055, 78155, 7856, 78056, 78156, 78110, 78165, 78168, 71904, 71905 and 7855-6.  
Note that when fitted with this patented feature, ranges have no fire doors or front drafts, and must have bar grates.



## The Majestic Down-Draft Hotel Range

### WITH SLIDING PLATE OVER FIRE

#### The Greatest Improvement ever put on a Hotel Range

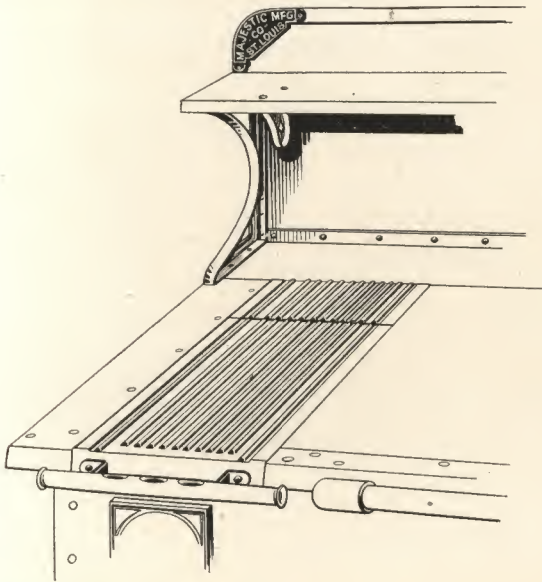
The illustrations on opposite page show our Patented Down-Draft Sliding Top, as applied to Majestic Hotel Ranges. This is the only successful application of the down-draft, smoke-consuming principle to range construction.

**Control of Fire**—The sliding plate gives the cook absolute and quick control of the fire, as it is only necessary to move it back or forward a few inches to have a hot or slow fire.

**Perfect Combustion**—It admits air right over and down into the fire, gives perfect combustion with intense heat, saves fuel and makes less ashes and clinkers. It is much easier to start the fire.

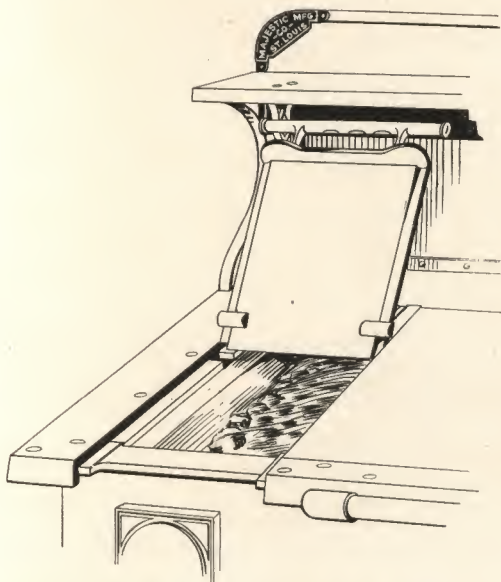
**Convenience**—As it dispenses with reducing rings and lids, it makes it easier to add fuel, as there are no lids to shift, and it can also be lifted back against the shelf, giving access to the entire fire box.

**Durability**—Being made solid, it will not crack. There is no wear on the grates as in ordinary ranges.

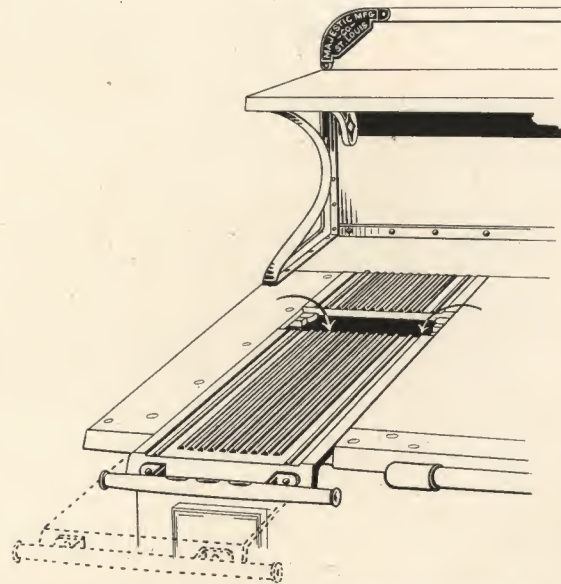


Showing sliding plate closed. You will note the plate does not close entirely, but leaves enough opening to allow sufficient draft to retain a good fire.

When drawn forward about one inch, when range is connected to a good flue, perfect combustion and very intense heat is produced.



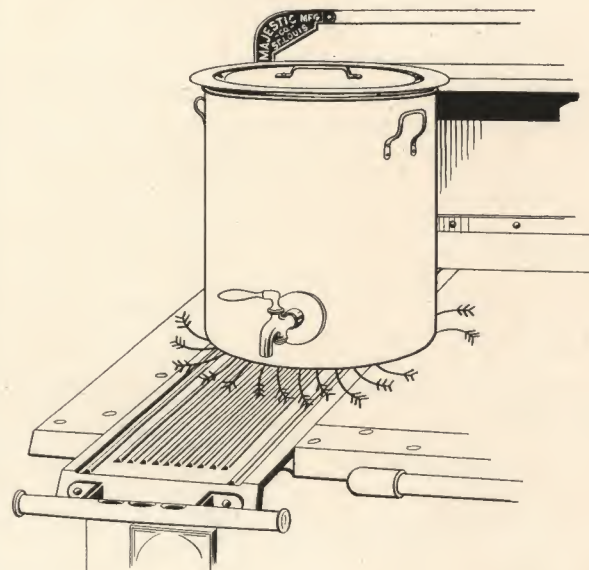
Showing the sliding plate raised up and against the shelf, which gives full access to the fire box, either for adding fuel, such as lump coal or wood, or for cleaning.



Showing the sliding plate partly drawn forward and the ease with which fire can be regulated.

In this position the fire is effectually checked. When drawn forward further than this, fuel can be added to fire just where needed.

Plate locks so that it cannot fall.



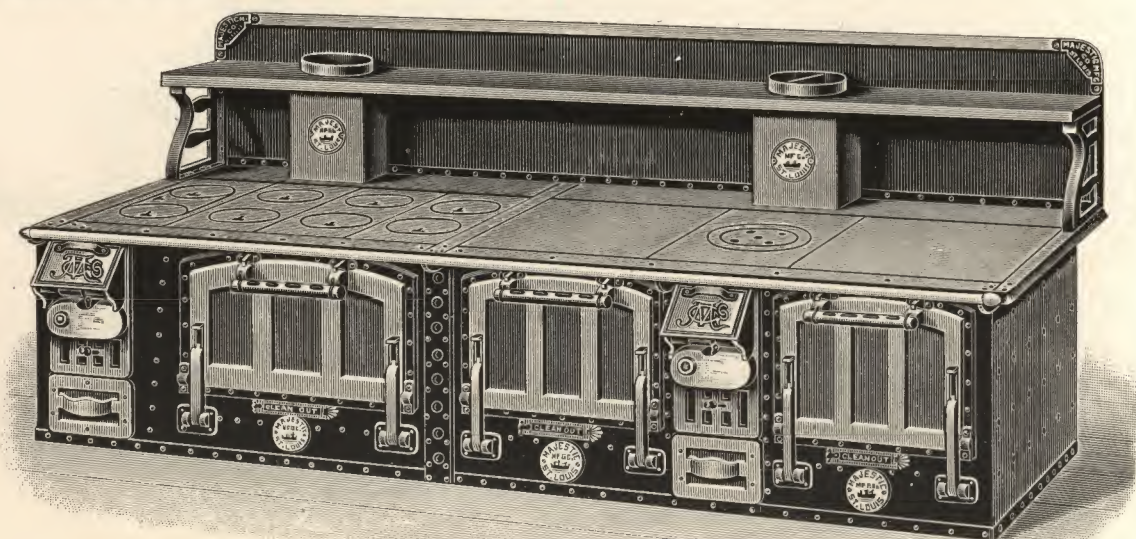
Showing a large pot setting directly over the opening, which however, does not shut off the draft. The plate being corrugated, leaves sufficient opening for air to pass under pot.



## Majestic Combination Hotel Ranges

Any two or more Majestic Hotel Ranges can be made up in combination and furnished either with breeching to connect into one flue (see page 92), or with Secret Flue (see page 93).

The following are popular combinations. For detailed description of the Ranges composing them, see pages given. **Unless otherwise ordered**, Combination Ranges will always be shipped with the Standard Fire Boxes for the Ranges of which they are composed (see also page 90), and with breeching. Be sure to state how holes on top are to be arranged.



- No. 5559**.....Code Word—GALLOWS  
 Top 116 inches long, 34 inches deep.  
 Made up of No. 55, page 95, and No. 59, page 107. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. One oven 23 inches wide, 23 inches deep and 16 inches high. Two ovens 20 inches wide, 23 inches deep and 13 inches high.
- No. 5659**.....Code Word—HASH  
 Top 125 inches long, 34 inches deep.  
 Made up of No. 56, page 97, and No. 59, page 107. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. One oven 30 inches wide, 23 inches deep and 17 inches high. Two ovens 20 inches wide, 23 inches deep and 13 inches high.
- No. 5560**.....Code Word—GLUTTON  
 Top 120 inches long and 34 inches deep.  
 Made up of No. 55, page 95, and No. 60, page 109. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. Each oven 23 inches wide, 23 inches deep and 16 inches high.
- No. 5561**.....Code Word—GUARDIAN  
 Top 140 inches long and 34 inches deep.  
 Made up of No. 55, page 95, and No. 61, page 111. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. One oven 23 inches wide, 23 inches deep and 16 inches high. Two ovens 30 inches wide, 23 inches deep, and 17 inches high.
- No. 5660**.....Code Word—HARNESS  
 Top 129 inches long and 34 inches deep.  
 Made up of No. 56, page 97, and No. 60, page 109. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. One oven 30 inches wide, 23 inches deep, and 17 inches high. Two ovens each 23 inches wide, 23 inches deep and 16 inches high.
- No. 5661**.....Code Word—HARBOR  
 Top 149 inches long and 34 inches deep.  
 Made up of No. 56, page 97, and No. 61, page 111. See these pages for styles of tops that can be furnished.  
 Two fires and three ovens. Each oven 30 inches wide, 23 inches deep and 17 inches high.

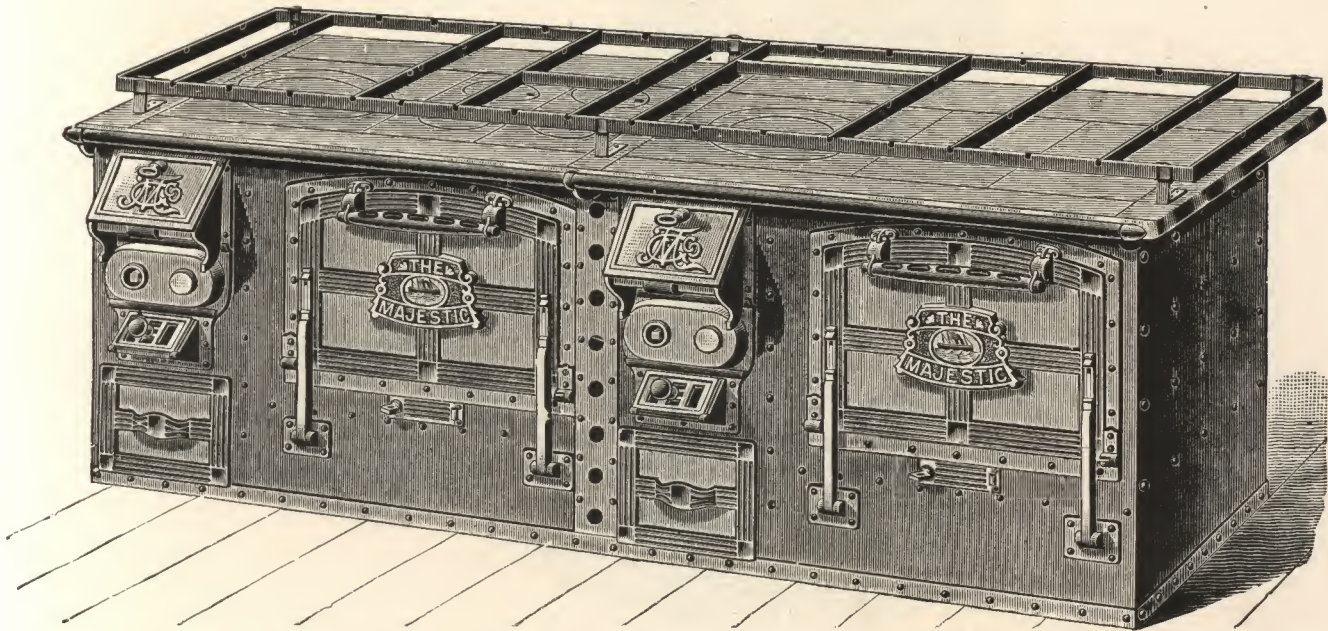


## Galley Top

Used on Ranges in Steamers, Boats, Yachts and Trains

This Galley Top, made of heavy wrought iron, can be furnished on any Majestic Range (Family or Hotel).

The cross pieces can be shifted to conveniently fit any size vessels.



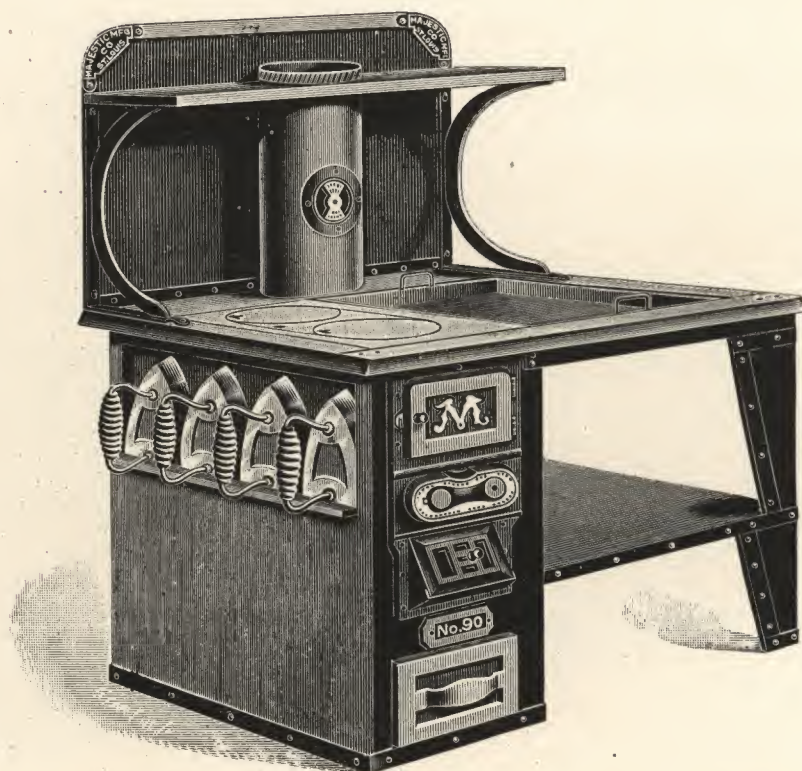
Showing Galley Top on Two-Section Majestic Hotel Range



Showing Galley Top on Majestic Family Range



## Majestic Family or Boarding House Laundry Stove No. 90



Top 32 inches wide, 28½ inches deep

Weight, 300 lbs.

This is intended for family use, or for boarding houses, etc.

Fitted with heavy fire linings, and duplex grates for wood or coal, with swing door, heavy body, and with plain shelf, as illustrated.

The tray holds eight irons, and left hand side is arranged so that four irons set directly against the left hand fire lining. Attachment is furnished for this side for holding Pott's Patent Irons, and six more irons can be placed over the fire.

Top is made with open anchor plate having loose short-center, and two 8-inch lids so that wash boiler can be set directly over the fire.

Made with solid linings, or with water back on the right hand side of fire box, with sufficient capacity to heat 40 to 52-gallon open top tank or pressure boiler. (see below).

When ordering, use numbers given below. When ordering by telegraph, use code words.

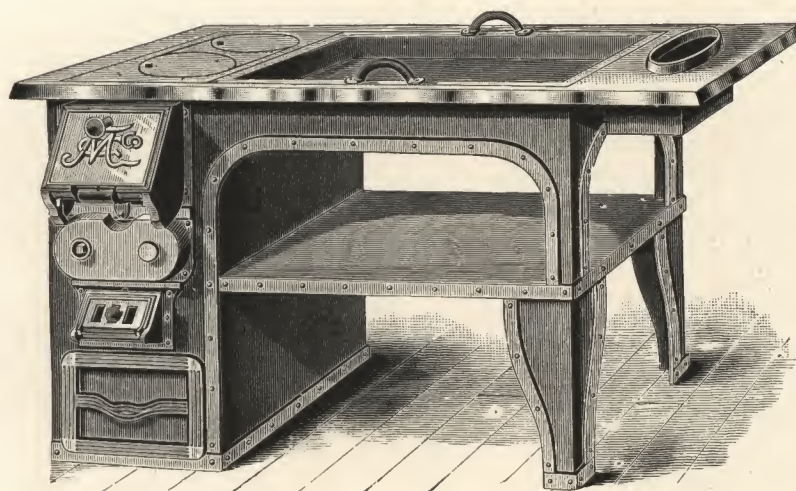
CODE WORD

No. 80, as illustrated and described, with solid linings. . . . . LUMINOUS

No. 90, as illustrated and described with water back on right hand side of fire box. . . . . LOYAL



## Majestic Hotel Laundry Stove No. 10



Top, over all,  $50\frac{1}{2}$  inches wide; 28 inches deep

Tray,  $20\frac{1}{2} \times 24\frac{1}{2} \times 1\frac{1}{2}$  inches, inside

Weight, 530 pounds

Extra large laundry stoves for hotel and institution work. Built extra heavy throughout, with heavy fire linings, and duplex grates for wood or coal, with drop fire door, and heavy body.

Top is fitted with open anchor plate having loose short center, and two 9-inch lids, so that wash boiler can be set directly over the fire.

Tray will hold sixteen irons at one time, and six more can be set over the fire box.

Made with solid linings; also made with extra large water front with sufficient capacity to heat 60-gallon open top tank or pressure boiler (see below).

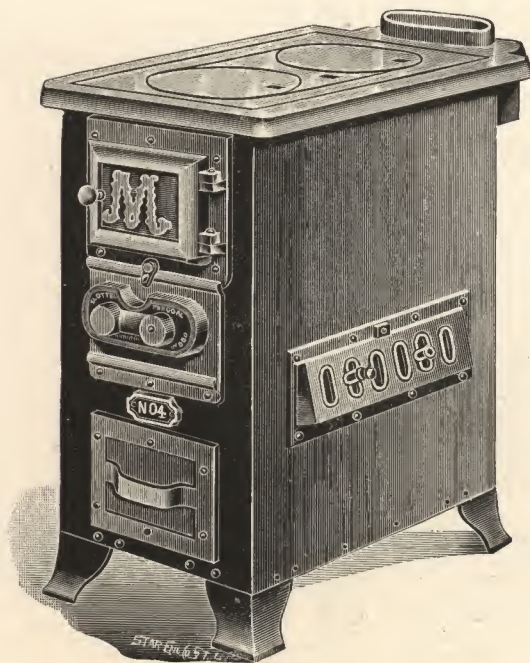
When ordering, use numbers given below ..... When ordering by telegraph, use code words

No. 10, as illustrated, with solid linings.....Code Word—OLCUT

No. 11, as illustrated, with water front.....Code Word—OMAR



## Majestic Water Heater No. 4



Shipping Weight 200 lbs.

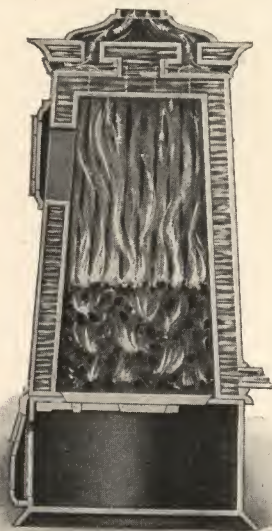
Code Word—LILAC

28 inches long, 15½ inches wide, and 29 inches high.

Fitted with duplex grates for wood or coal, and with swing fire door as illustrated.

Fitted with two flat malleable water fronts which can be connected together and attached to an open top tank or pressure boiler of 60 to 100 gallons capacity. Will be found of great service in hotels where this amount of water is required for bath rooms, etc., at hours when ranges are not in use for cooking. Under such circumstances, will soon pay for itself in saving of fuel and wear and tear of range.

## Majestic Water Heater No. 710



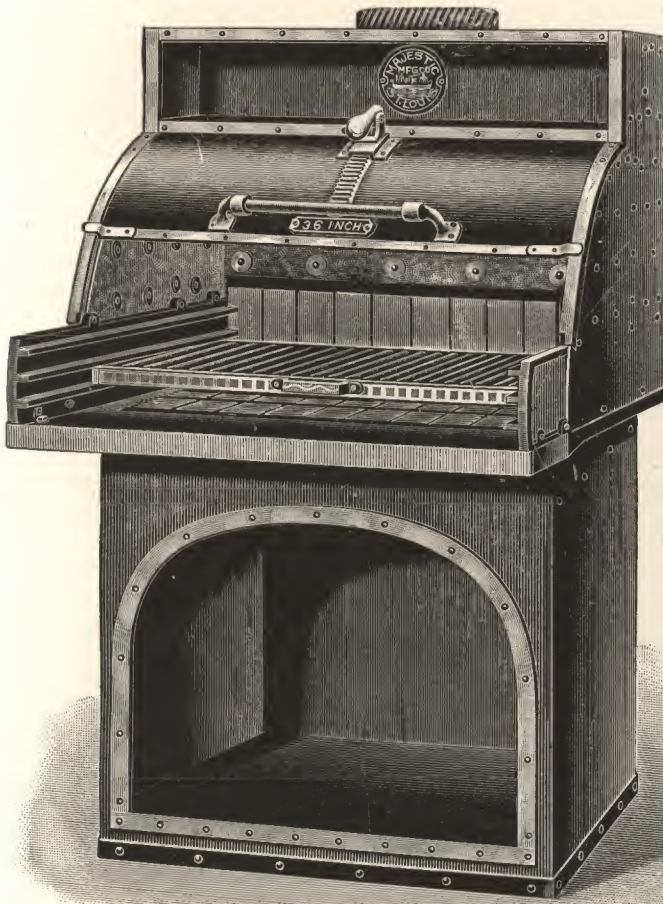
Where a large quantity of hot water is used, we would recommend a separate water heater in preference to heating from water backs in the range. In this way, you can be sure of getting sufficient hot water at all times and more economically in the end.

In a great many instances, ranges are overfired and literally burned up in an attempt to heat water in a large boiler. A heater of this sort would do the work better and cut down to a considerable extent, the amount of fuel used in the range and add greatly to the life of the range itself.

No.	Height (to Top Outlets) Inches	Diameter, Inches	Diameter Firepot, Inches	Outlets, Inches	Tank Capacity, Gallons	Shipping Weight, Pounds	Code Word
710	35	21	12	3—1½	165	375	LATIN
712	40	21	12	3—1½	225	450	LEGEND
722	47	23	15	3—2	350	650	LIBERAL



## Majestic French Charcoal Broilers



36-inch Charcoal Broiler



24-inch Charcoal Broiler

**To Hotel Men:**—Two small broilers are more serviceable and economical than one large one.

Made with extra heavy body; hearth and back of fire brick, and sides lined with heavy asbestos board.

Gridiron, 27 inches long; made of malleable iron, fitted with frictionless rollers.

Guide rails 43 inches long, with extended cheeks arranged to raise or lower gridiron.

Improved hood with ratchet support so that hood is held at any height desired. Large warming shelf at the top. Large coal receptacle underneath.

We can also make this Broiler in battery, if desired; that is, two or more of any one size on one large base.

Removable or permanent burners for natural or artificial gas can be fitted to these Broilers if so ordered.

Made in the following sizes:

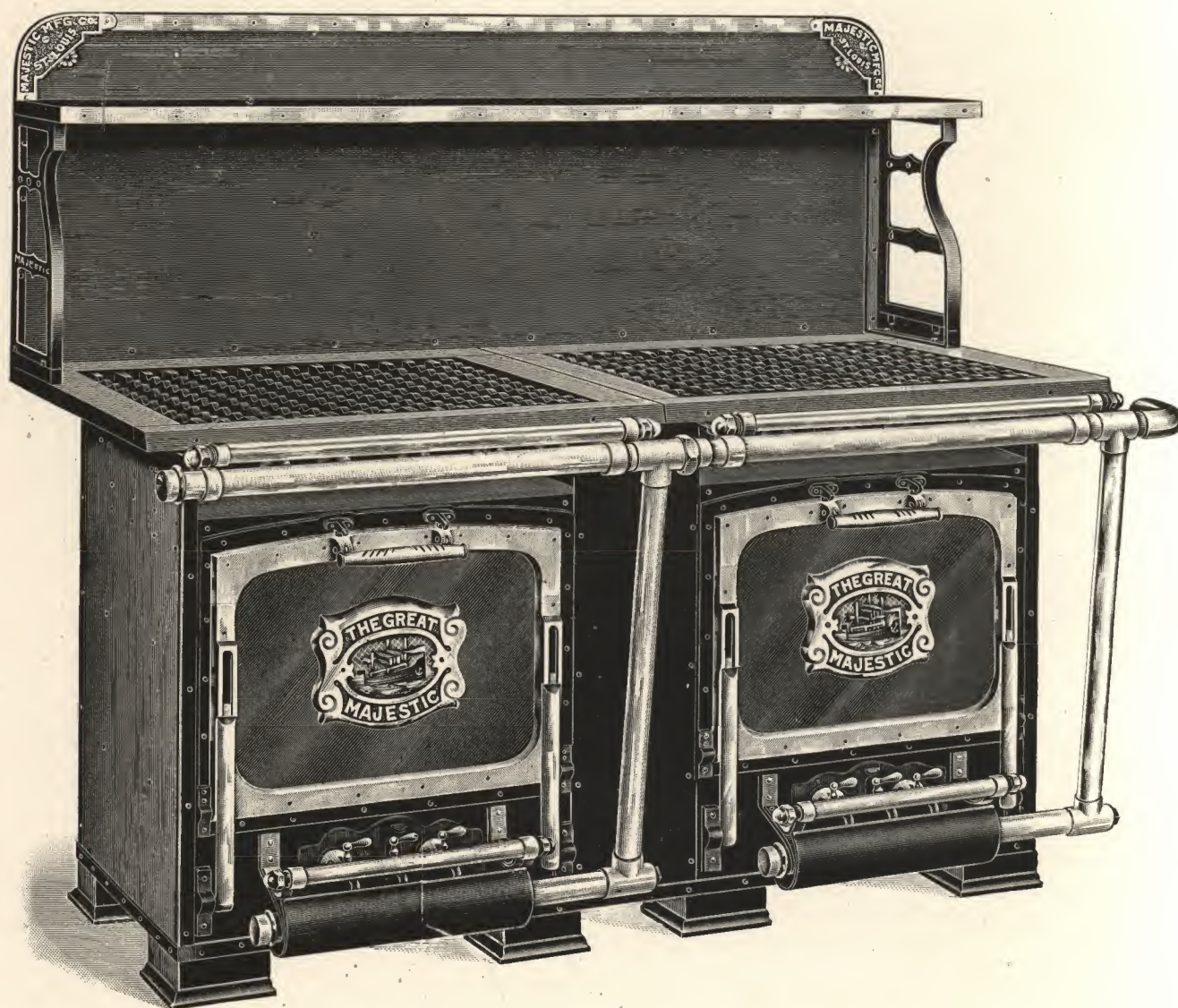
18 inches, shipping weight 350 pounds.....	CODE WORD
24 inches, shipping weight 530 pounds.....	ORANGE
30 inches, shipping weight 590 pounds.....	OILER
36 inches, shipping weight 650 pounds.....	OWEGO
	OLNEY



## Majestic Hotel Gas Range No. 523-2

For Manufactured Gas

FOR EXTRA HEAVY SERVICE



For description see opposite page

Can be furnished for natural gas. See opposite page.

When made for natural gas, this Range is No. 523-N-2, and has solid top plates.



## Majestic Hotel Gas Range No. 523-2

FOR EXTRA HEAVY SERVICE

Weight, as illustrated, 1,200 Pounds

This heavy service range is built so that each section, containing one oven and having five top burners, is a distinct and interchangeable unit. They can be connected together in as many sections as desired and extra sections can be added at any future time. Each section is 35 inches long and 34 inches deep.

**Top Surface of Two-Section Range, as illustrated**—5 feet 10 inches long, 34 inches deep. Height from floor to cooking surface, 36 inches. Top is fitted as illustrated, with heavy grill bar top in sections, unless otherwise ordered. Can have solid plates on top if so desired and ordered.

**Top Burners of Two-Section Range, as illustrated**—Top has ten burners, of which four extra heavy, double ring, cored and drilled burners, 8 inches in diameter, are in rear, and six heavy, double ring, cored and drilled burners, 5 inches in diameter, in front. Complete pilot light system for each section of five top burners, controlled by valve in front.

**Ovens of Two-Section Range, as illustrated**—Two ovens, each 23 inches wide, 24 inches deep, 16 inches high, with arched top. Ovens are made of 16-gauge charcoal iron, and oven bottom is made double and lined with heavy asbestos board to prevent warping and to equalize heat, and is removable to give access to burners. Bottom of range under oven is lined with heavy asbestos board, and has an air space underneath for ventilation. Two racks furnished for each oven.

**Oven Burners**—Ovens, each, have two burners and pilot light. Oven burners are extra heavy, ribbed to prevent warping and can be removed through oven bottom, which lifts out. Burner valves protected by bar across front from being struck by accident.

**Material**—Body of range is made of No. 14, cold-riveted throughout, not bolted, making all joints practically air and gas-tight. Flues at side and top of oven are lined with heavy pure asbestos board. Oven frame, oven door, door stakes, handles, hinges, etc., are all malleable iron.

All pipe used is extra heavy, and is heavily nickel-plated and polished.

**Vent**—Vent flue is carried along rear of range, under top rim, leaving cooking surface unobstructed; a very desirable feature.

Outlet to connect vent to chimney can be taken out at either end of range or at any point between, but unless otherwise ordered, vent will be taken out in center of range.

**Connections**—Gas service pipe must be at least 1½-inch, and should be connected at both ends of range. Vent outlet, 7-inch.

**WARNING**—Never set Hotel Gas Ranges on Wood Floor without placing Heavy Sheet Metal underneath to prevent Charring.

**In Ordering**—Use numbers given below. When ordering by telegraph use code word.

	CODE WORD
No. 523-2, top as illustrated, 2 ovens and 10 top burners.....	GLOBE
No. 523-3, top as illustrated, 3 ovens and 15 top burners.....	GERMAN
No. 523-4, top as illustrated, 4 ovens and 20 top burners.....	GILL
No. 523-5, top as illustrated, 5 ovens and 25 top burners.....	GLUME
No. 523-6, top as illustrated, 6 ovens and 30 top burners.....	GOBLIN

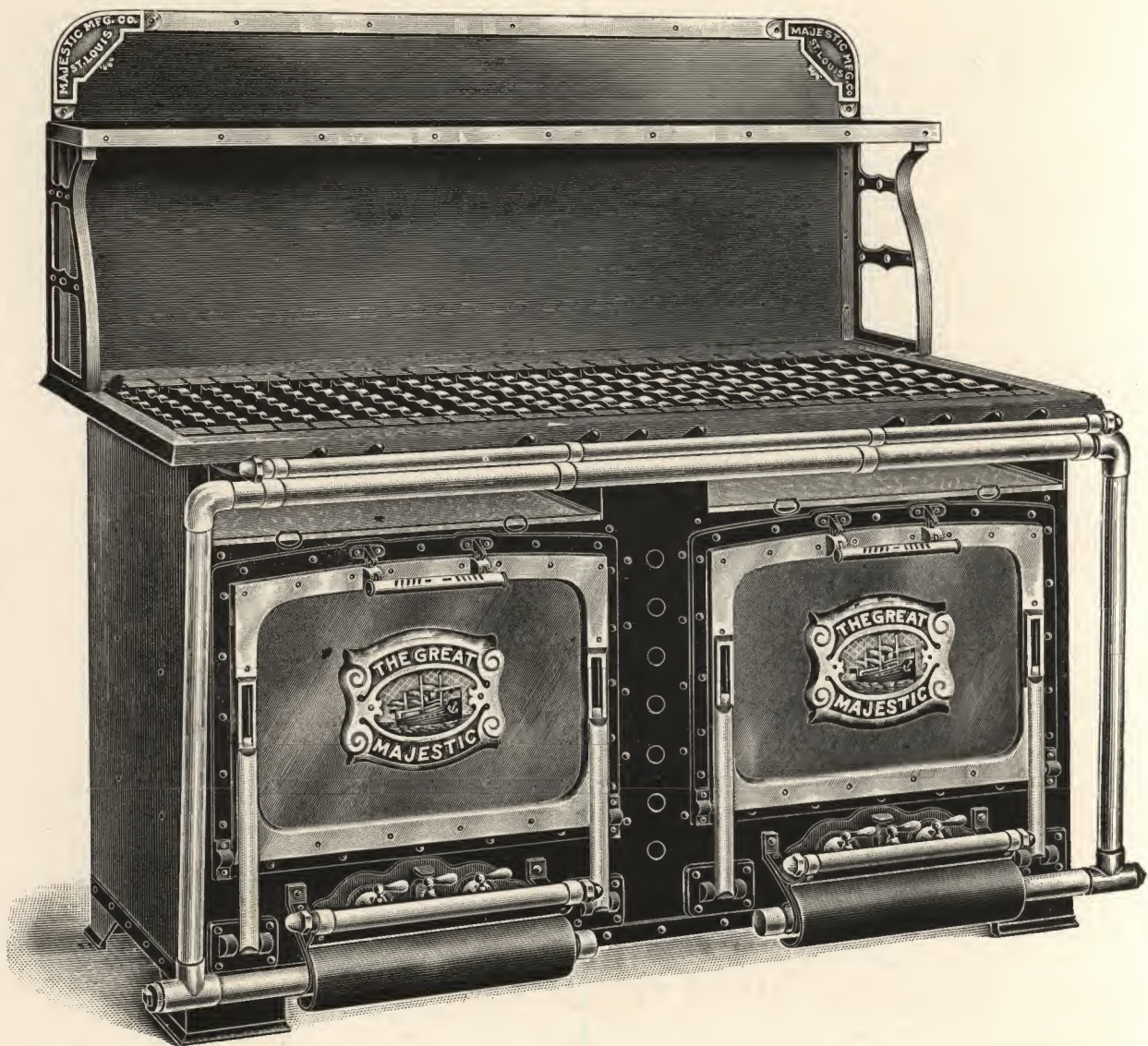
## Majestic Hotel Gas Range No. 523-N-2

FOR NATURAL GAS

	CODE WORD
No. 523-N-2, solid plates on top, 2 ovens and 10 top burners.....	GOUT
No. 523-N-3, solid plates on top, 3 ovens and 15 top burners.....	GRAVE
No. 523-N-4, solid plates on top, 4 ovens and 20 top burners.....	GIBBET
No. 523-N-5, solid plates on top, 5 ovens and 25 top burners.....	GLARE
No. 523-N-6, solid plates on top, 6 ovens and 30 top burners.....	GIRDLE



## Majestic Hotel Gas Range



No. 2235 —For Manufactured Gas

No. 2235N—For Natural Gas

For description, see opposite page



## Majestic Hotel Gas Range No. 2235

Weight 1,025 Pounds

**Top Surface**—61 $\frac{1}{4}$  inches long, 34 inches deep. Height from floor to cooking surface, 35 inches. Top is fitted as illustrated, with heavy grill bar top, in sections, **unless otherwise ordered**. Can have solid plates on top if so desired and ordered.

**Top Burners**—Top has ten burners, of which four extra heavy double ring, cored and drilled burners, 8 inches in diameter, are in rear, and six heavy double ring, cored and drilled burners, 5 inches in diameter, are in front. Complete pilot light system for all top burners, controlled by valve in front.

**Oven**—Two ovens, each 23 inches wide, 23 inches deep, 16 inches high, with arched top. Ovens are made of 16-gauge charcoal iron, and oven bottom is made double and lined with heavy asbestos board to prevent warping and to equalize heat, and is removable to give access to burners. Bottom of range under oven is lined with heavy asbestos board and has an air space underneath for ventilation. Two racks furnished for each oven.

**Oven Burners**—Ovens, each have two burners and pilot light. Oven burners are extra heavy, ribbed to prevent warping and can be removed through oven bottom, which lifts out.

**Material**—Body of range is made of No. 14, cold-riveted throughout, not bolted, making all joints practically air and gas tight. Flues at side and top of oven are lined with heavy pure asbestos board. Front and sides of top rim, oven frame, oven door, door stakes, handles, hinges, etc., are all of malleable iron. All pipe used is extra heavy, and is heavily nickel plated and polished.

**Vent**—Vent flue is carried along rear of range, under top rim, leaving cooking surface unobstructed; a very desirable feature.

Outlet to connect vent to chimney can be taken out at either end of range or at any point between but **unless otherwise ordered, vent will be taken out in center of range**.

**Connections**—Gas service pipe must be at least 1 $\frac{1}{4}$  inches, and for best results should be connected to both ends of range. Vent outlet, 7-inch.

**WARNING**—Never set Hotel Gas Ranges on Wood Floor without placing heavy Sheet Metal underneath to prevent Charring.

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

**No. 2235, for Artificial Gas**—Top as illustrated. If solid plates are wanted on top, add to number or code word—"solid".....GNAW

CODE WORD

## Majestic Hotel Gas Range No. 2235-N

For Natural Gas

For dimensions, see above.

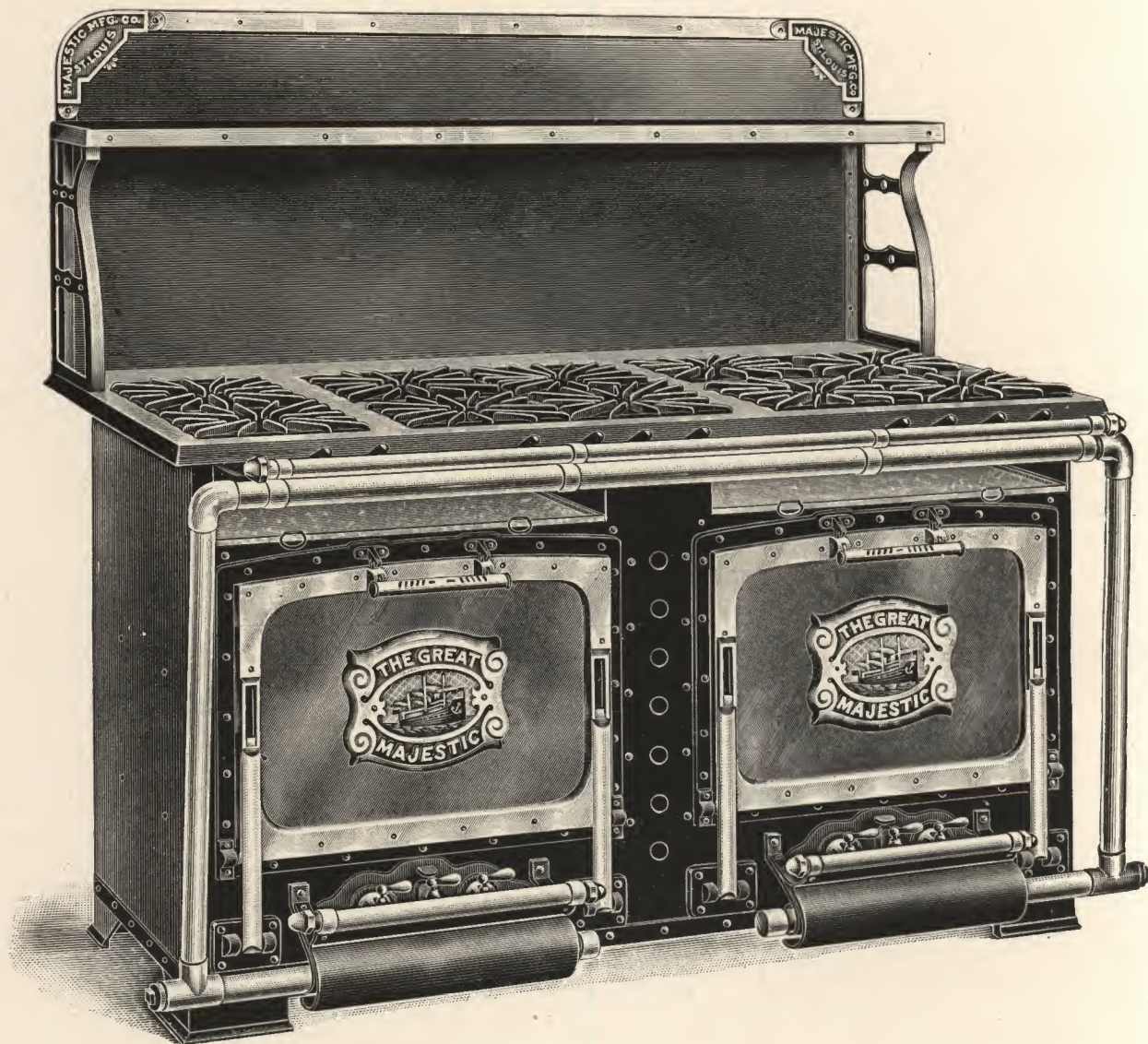
Range has natural gas burners, and top, **unless otherwise ordered**, is always sent with solid plates over burners.

**No. 2235-N, for Natural Gas**—With solid plates over burners.....GOLDEN

CODE WORD



## Majestic Hotel Gas Range



No. 1023—For Manufactured Gas

No. 1023N—For Natural Gas

For description, see opposite page



## Majestic Hotel Gas Range No. 1023

Weight 975 Pounds

**Top Surface**—61½ inches long, 32 inches deep. Height from floor to cooking surface, 35 inches. Top is fitted as illustrated, with ten open grates, unless otherwise ordered. Can have ten closed plates with 5-inch lids, if so desired and ordered.

**Top Burners**—Top has five double-ring, cored and drilled burners, each 5 inches in diameter across front, and five star shaped drilled and cored burners in rear.

**Ovens**—Two ovens, each 23 inches wide, 23 inches deep, 16 inches high, with arched top. Ovens are made of 16-gauge charcoal iron, and oven bottom is made double and lined with heavy asbestos board to prevent warping and to equalize heat, and is removable to give access to burners.

Bottom of range under oven is lined with heavy asbestos board and has air space underneath for ventilation. Two racks furnished for each oven.

**Oven Burners**—Ovens, each, have two burners and pilot light. Oven burners are extra heavy, ribbed to prevent warping and can be removed through oven bottom, which lifts out.

**Material**—Body of range made of No. 14, cold-riveted throughout, not bolted, making all joints practically air and gas-tight. Flues at side and top of oven are lined with heavy pure asbestos board. Front and sides of top rim, oven frame, oven door, door stakes, handles, hinges, etc., are all malleable iron.

All pipe used is extra heavy, and is heavily nickel-plated and polished.

**Vent**—Vent flue is carried along rear of range, under top rim, leaving cooking surface unobstructed; a very desirable feature.

Outlet to connect vent to chimney can be taken out at either end of range or at any point between, but unless otherwise ordered, vent will be taken out in center of range.

**Connections**—Gas connection must be at least 1½ inches and for best service should be made at both ends of range. Vent outlet, 7-inch.

**WARNING**—Never set Hotel Gas Ranges on Wood Floor without placing heavy Sheet Metal underneath to prevent Charring

**In Ordering**—Use numbers given below. When ordering by telegraph, use code word.

CODE WORD

**No. 1023, for Artificial Gas**—Top as illustrated. If closed plates are wanted, add to number or code word—"closed".....GEYSER

## Majestic Hotel Gas Range No. 1023-N

FOR NATURAL GAS

For dimensions, see above.

Range has natural gas burners, and top unless otherwise ordered, is always sent with closed plates and 5-inch lid over each burner.

CODE WORD

**No. 1023-N, for Natural Gas**—With closed plates and 5-inch lid over each burner.....GIBE





No. 1020 —For Manufactured Gas

No. 1020-N—For Natural Gas

For service where a smaller and lighter range is wanted than those on preceding pages. Is made with body of old-style charcoal iron and has malleable iron oven and closet doors, top rim, brackets, etc.

NUMBERS		Top Surface	2 Main Ovens	2 Upper Broilers	2 Lower Broilers	Number of Top Burners	Shipping Weight, Crated	CODE WORD	
Manufactured Gas	Natural Gas		Size of Each	Size of Each	Size of Each			Manufactured Gas	Natural Gas
1020	1020-N	28x57½	20x21	12¼x18½	16½x21	10	815	Isolate	Behavior

#### CAN BE FURNISHED WITHOUT UPPER BROILERS AND WARMING CLOSET

The above range can be furnished with plain shelf, as shown on Hotel Gas Ranges on pages 144 and 146, dispensing with the upper broilers and warming closet. Orders must read:

No. 1020, Plain Shelf—For manufactured gas

No. 1020-N, Plain Shelf—For natural gas

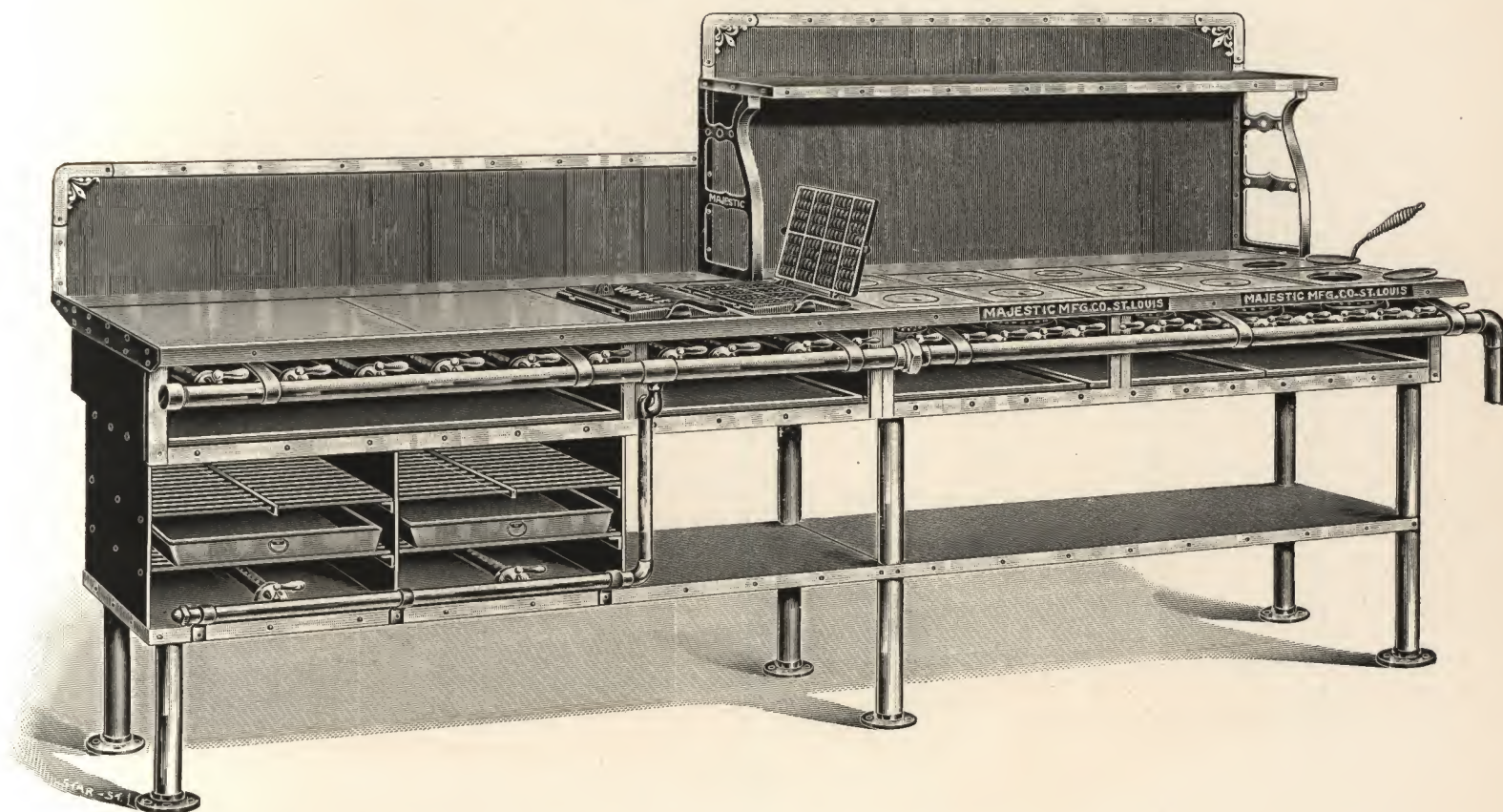
Unless Plain Shelf is ordered, range will always be shipped as illustrated above.



## Gas Hot Plate, Griddle, Broiler and Toaster

FOR SHORT ORDER RESTAURANT

Made to Special Order



The increasing use of natural and manufactured gas brings demand for special equipment, such as above, which we are fully prepared to furnish. Prices on any gas apparatus for hotel work furnished on request.

ALMOST ANY OF OUR REGULAR HOTEL EQUIPMENT CAN BE  
FURNISHED FOR USE WITH GAS

Except a few items specially designed for cooking by steam

Hotel Coal Ranges,  
Hotel Laundry Stoves,

pages 94 to 129  
pages 138 and 139

{ Can be fitted with natural gas burners which can be removed at any time and coal used. No change from regular coal fire box is necessary, except that bar grates are recommended under these circumstances.

Charcoal Broilers,  
Steam and Carving Tables,  
Cup Warmers,  
Plate Warmers,  
Bake Ovens,  
Rice or Cereal Cookers,  
Dish Washing Machines,  
Coffee Urns (Single),  
Coffee Urn Batteries,

page 141

pages 164 to 169

pages 162 and 163

pages 172 to 175

pages 176 to 181

page 207

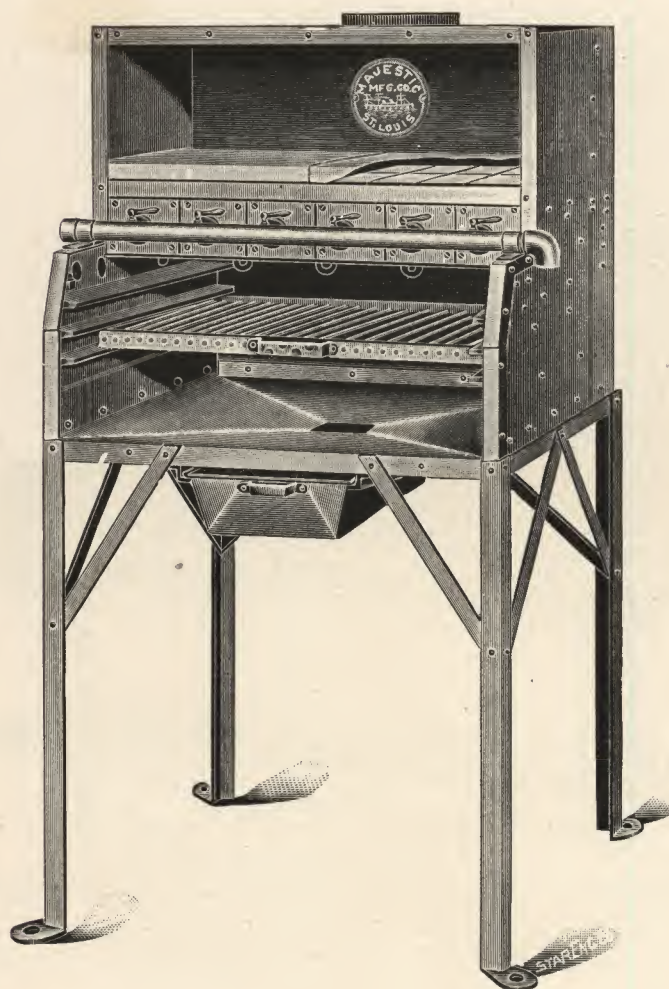
pages 185 and 197

pages 152 to 155

pages 156 and 161

—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Can be fitted with burners for natural or manufactured gas.  
—Are made specially for natural or manufactured gas.





## Majestic Gas Hotel Broilers

FOR NATURAL OR  
MANUFACTURED GAS

IN ORDERING, STATE WHICH IS TO BE USED

Majestic Gas Hotel Broilers are made with bodies of heavy cold rolled steel, lined with pure asbestos board.

Gridirons are malleable iron, with roller bearings, working on long guides of heavy gray iron, with three adjustments.

Bottom is made to drain to opening in center, under which is placed large grease drawer.

Burners are extra large, cored and drilled, and are fitted with lever handle gas valves with needle adjustment, and with air mixers.

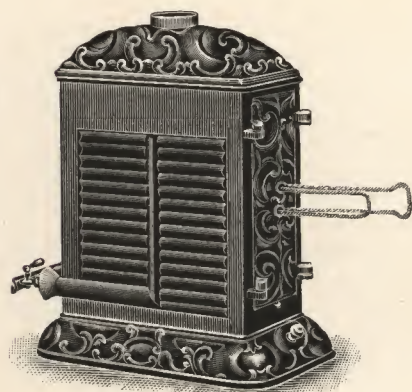
Deflecting surface of heavy fire brick is placed over burners, and resting directly on this is the bottom of plate warmer, made removable for access to fire brick or burners.

Entire broiler is mounted on stand of heavy angle iron, with flanges to screw to floor.

Made in the following sizes:

Size	Height	Width	Depth	Size of Gridiron	SIZE OF PLATE WARMER			Number of Burners	Gas Service Pipe	Vent Outlet	Code Word
					Width	Depth	Height				
24 in.	60 in.	25 in.	35 in.	27x22½ in.	23 in.	20 in.	8 in.	4	1 in.	7 in.	BOWERY
30 in.	60 in.	31 in.	35 in.	27x28½ in.	29 in.	20 in.	8 in.	6	1 in.	7 in.	BRACELET
36 in.	60 in.	37 in.	35 in.	27x34½ in.	35 in.	20 in.	8 in.	8	1 in.	7 in.	BOUDOIR

For broilers for charcoal or gas, see page 141.



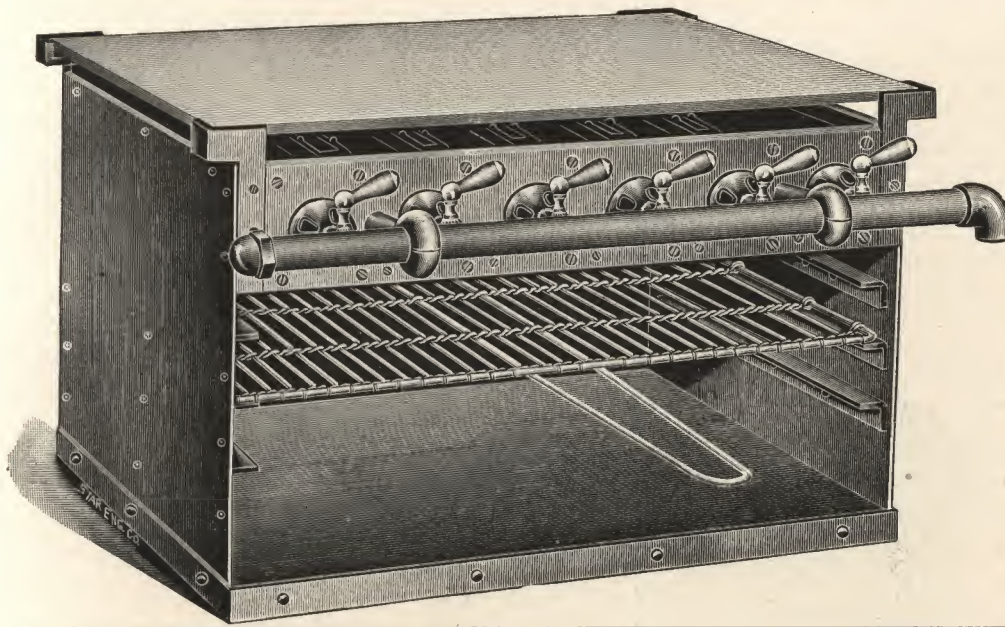
## Cast Iron Vertical Gas Broiler

FOR NATURAL OR MANUFACTURED GAS

State Which in Ordering

Lined with sheet steel and asbestos. 23½ inches high, 20 inches deep, 11½ inches wide. Shipping weight, 80 pounds..Code Word—BORAX





### Majestic Combination Cake Griddle, Toaster and Broiler

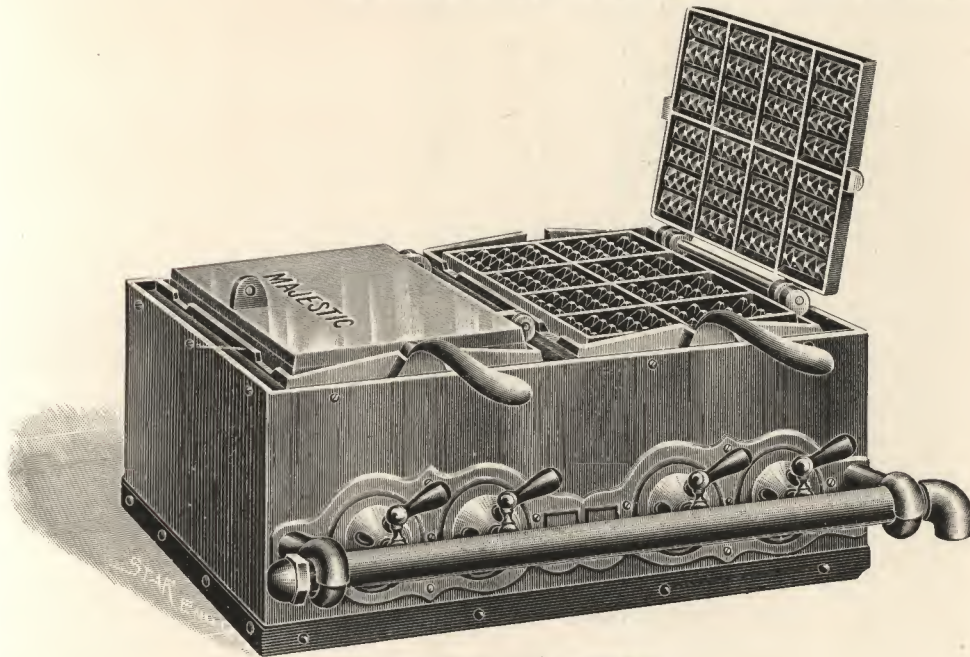
**FOR NATURAL OR  
MANUFACTURED GAS**

Top is one piece of polished steel one-quarter inch thick. Has cored and drilled burners, adjustable valves and air mixers. Body of heavy steel. Tinned wire broiler.

**MADE IN THREE SIZES**

NUMBER	SIZE OF CAKE GRIDDLE	SIZE OF WIRE BROILER	HEIGHT	CODE WORD
1	15 in. wide, 18 in. long.....	One 16½x14 in. deep.....	15 in.	DITCH
3	18 in. wide, 24 in. long.....	One 22½x16½ in. deep.....	15 in.	DITTO
5	18 in. wide, 36 in. long.....	Two 16½x14 in. deep.....	15 in.	DISTORT

Can be furnished with angle iron stand where table or counter is not available.



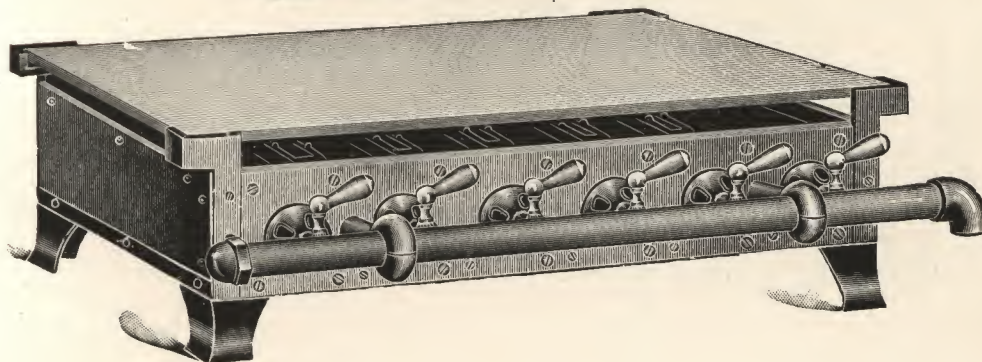
### Majestic Waffle Baker

**FOR NATURAL OR  
MANUFACTURED GAS**

Has two heavy waffle irons, each of which bakes eight waffles, 3½x3½ inches. Has two burners under each iron. Body of heavy steel on iron legs. Dimensions, 21 inches long, 17 inches wide, 8 inches high.

Code Word .....DISTURB

Can be furnished with angle iron stand where table or counter is not available.



### Majestic Cake Griddle

**FOR NATURAL OR  
MANUFACTURED GAS**

Top of one piece of polished steel one-quarter inch thick. Has cored and drilled burners, adjustable valves and air mixers.

**MADE IN THREE SIZES**

No. 2—Griddle 15 in. wide, 18 in. long.

No. 4—Griddle 18 in. wide, 24 in. long.

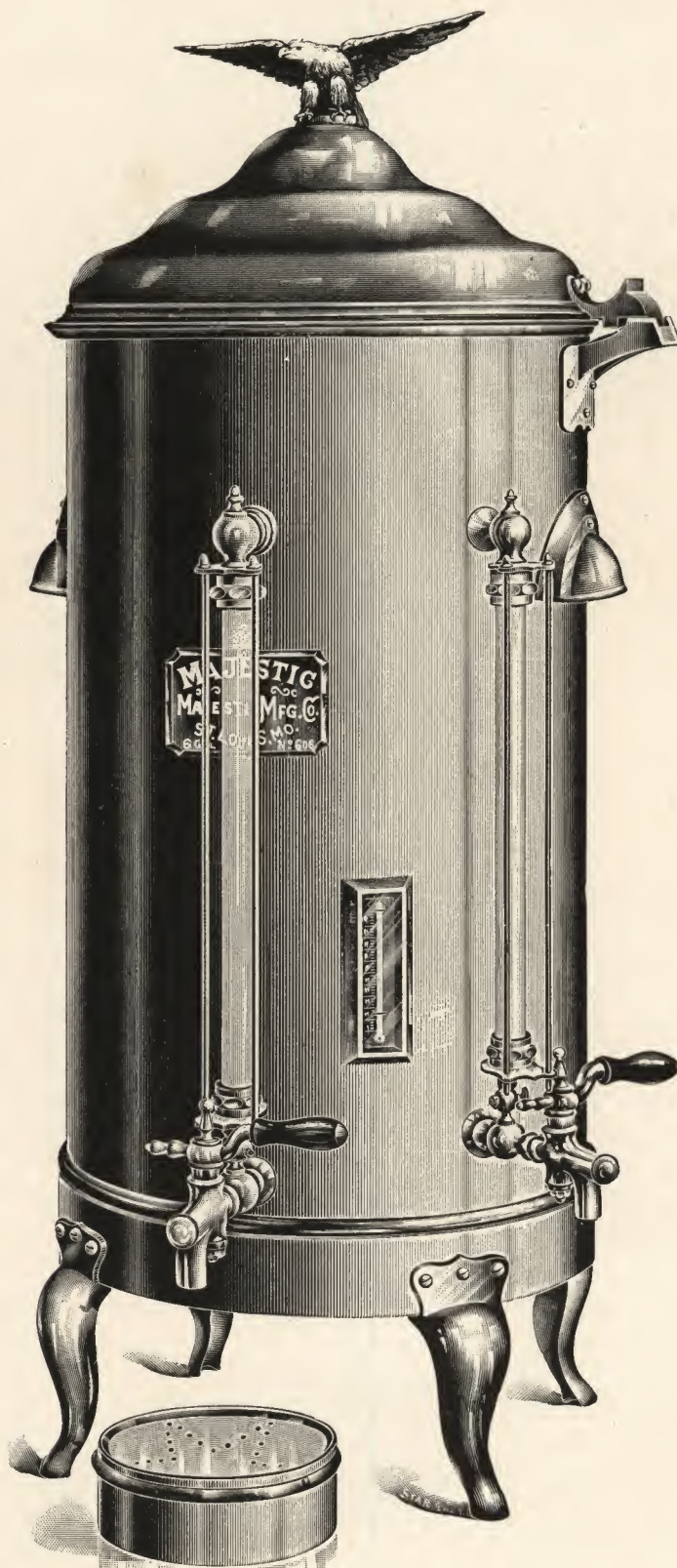
No. 6—Griddle 18 in. wide, 36 in. long.

Can be furnished with angle iron stand where table or counter is not available.



## New and Improved Pattern on Legs

FOR SAME URN ON BASE SEE PAGE 154



### NEW COVER HINGE ON MAJESTIC COFFEE URNS

Tip the cover back—it will stand upright—and lock firmly. Can be lifted off when lid is down. Saves annoyance of finding a place for cover while making coffee.

For description and methods of heating, see opposite page



## Majestic Coffee Urns

Improved in Weight, Design and Construction

On Legs (as illustrated opposite)

For same Urns on Copper Base, see next page

### SPECIFICATIONS FOR MAJESTIC COFFEE URNS

Majestic coffee urns are made of the best cold rolled copper, 20-gauge and heavier, tinned inside, and are nickel-plated after being made up, and mirror polished. If desired and specially ordered will be furnished of polished copper.

All coffee and water faucets used on Majestic urns are solid brass, of extra heavy pattern, and have removable cap on end so that faucet may be readily cleaned. Faucets are not soldered, but are screwed into body of urn so as to be readily removed.

Gauges are furnished for both coffee and hot water. These are mounted on the faucets, with pet cocks between so that in case of breakage they can be shut off and the urn used until new glass is put in. Thermometer is placed on each urn to show temperature of water in jacket.

Coffee cylinders are of the finest ivory stoneware, steam tested, and have opening in center of bottom so as to draw off every drop of coffee. They are fastened into urn by a lock nut with square opening, in the bottom outlet. By inserting a piece of square iron and turning to the left the cylinder can be removed. See sectional cut, page 154. With each urn we furnish nickel-plated drip cup, coffee bags and rings.

### MAJESTIC COFFEE URNS CAN BE HEATED AS FOLLOWS:

**By Gas**—Order Nos. 604 to 612, on legs, or 804 to 812, on base, and state whether we shall furnish gas burner.

**By Steam**—Order Nos. 604 to 612, on legs, or 804 to 812, on base, and specify with steam coil. We will furnish perforated copper noiseless steam injector and drawn brass automatic overflow in water jacket. See Price List. For sectional cut see page 158.

**By Gasoline**—Order Nos. 704 to 712, on legs. The number includes gasoline tank and burner. Urns for gasoline should be ordered on legs, as there is better support for supply pipe, and the urn can be lifted off legs without disturbing tank or pipes.

**If wanted on legs, urn only**—Use numbers below. In ordering by telegram, use code words.

No.	CAPACITY INSIDE JAR	CODE WORD
604	Four Gallons.....	CALVARY
606	Six Gallons.....	CALENDER
608	Eight Gallons.....	CANAL
610	Ten Gallons.....	CAMLET
612	Twelve Gallons.....	CANTER

**If wanted on legs with gasoline tank and burners:**

No.	CAPACITY INSIDE JAR	CODE WORD
704	Four Gallons.....	CASEIN
706	Six Gallons.....	CALIPH
708	Eight Gallons.....	CASINO
710	Ten Gallons.....	CASKET
712	Twelve Gallons.....	COCKLE

### GUARANTEE ON ALL MAJESTIC URNS

Our urns are sent out absolutely perfect, and we guarantee them to arrive without a crack on the inside crock. When you receive the urn, open and inspect it. If the crock is cracked, notify us and give exact height (without copper rim) and inside diameter of broken jar. No allowance whatever can be made after the urn is received and put into use.



## MAJESTIC COFFEE URNS



## NEW COVER HINGE ON MAJESTIC COFFEE URNS

Tip the cover back—it will stand upright and lock firmly. Can be lifted off when lid is down. Saves annoyance of finding a place for cover while making coffee.

MAJESTIC URN ON BASE

SECTIONAL VIEW

For description and methods of heating, see preceding page.

In ordering urns on base, use following numbers. In ordering by telegram, use code words.

If Wanted on Base, Urn Only. See instructions on preceding page where steam coil or gas burners are wanted.

No.	CAPACITY INSIDE JAR	CODE WORD	No.	CAPACITY INSIDE JAR	CODE WORD
804	Four Gallons.....	FUNERAL	810	Ten Gallons.....	FRUGAL
806	Six Gallons.....	FURRY	812	Twelve Gallons.....	FUDGE
808	Eight Gallons.....	FUNGUS			

If Wanted on Base With Gasoline Tank and Burners. Urns for gasoline should be ordered on legs. See preceding page.

No.	CAPACITY INSIDE JAR	CODE WORD	No.	CAPACITY INSIDE JAR	CODE WORD
904	Four Gallons.....	FUMBLE	910	Ten Gallons.....	FUNGOID
906	Six Gallons.....	FULLER	912	Twelve Gallons.....	FURLONG
908	Eight Gallons.....	FROWN			

For same urns on legs, see pages 152 and 153. For guarantee on Majestic Urns, see page 153.





## Majestic Range Coffee Urns

A first class article for kitchen or lunch counter use. Can be set on range or used on gasoline or gas stove.

Made of heavy copper, tinned inside, and nickel-plated and polished outside. Has steam tested porcelain jar, with bottom outlet, and interior construction is the same as our regular urns. See sectional cut on opposite page.

Extra large coffee faucet with wood handle. Gauge glass on water jacket. Bottom edges protected by heavy nickel-plated wrought iron rim.

Furnished with two rings and coffee bags.

In ordering use following numbers. In ordering by telegraph, use code words.

		CODE WORD
No. 40.	Capacity inside jar, 4 gallons.....	SPANNER
No. 60.	Capacity inside jar, 6 gallons.....	SPIDER
No. 80.	Capacity inside jar, 8 gallons.....	SPUTTER
No. 100.	Capacity inside jar, 10 gallons.....	STARCH

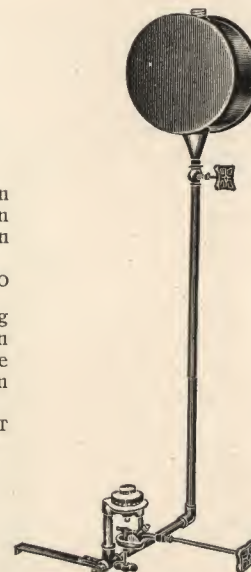
## Majestic Gasoline Torches

For heating urns, illustrated on pages 152 and 154. Made in three sizes; give size of urn when ordering.

Code Word—SOMBRERO

Gasoline Torch for heating Twin Urns, illustrated on page 156. Made in three sizes. Give size of urn in ordering.

Code Word—STEDFAST



## "Special" or Single Wall Urn

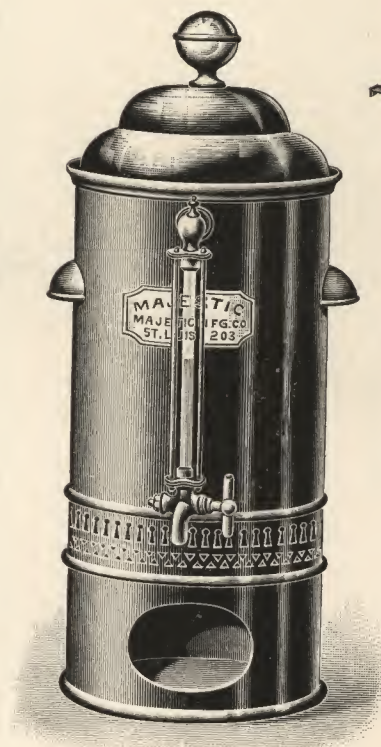
Body made of 18-ounce cold-rolled copper, tinned inside, and nickel-plated and highly polished outside.

Urn is furnished complete with gauge glass, with drip cup, two rings and coffee bags and spirit lamp for heating urn.

Never allow a bucket to be hung on the faucet when drawing coffee—this practice is liable to eventually cause the faucet to leak.

When ordering, use numbers given below. When ordering by telegraph, use code words.

		CODE WORD
No. 202.	2 gallons.....	SECRET
No. 203.	3 gallons.....	SIGNET
No. 204.	4 gallons.....	SOUL



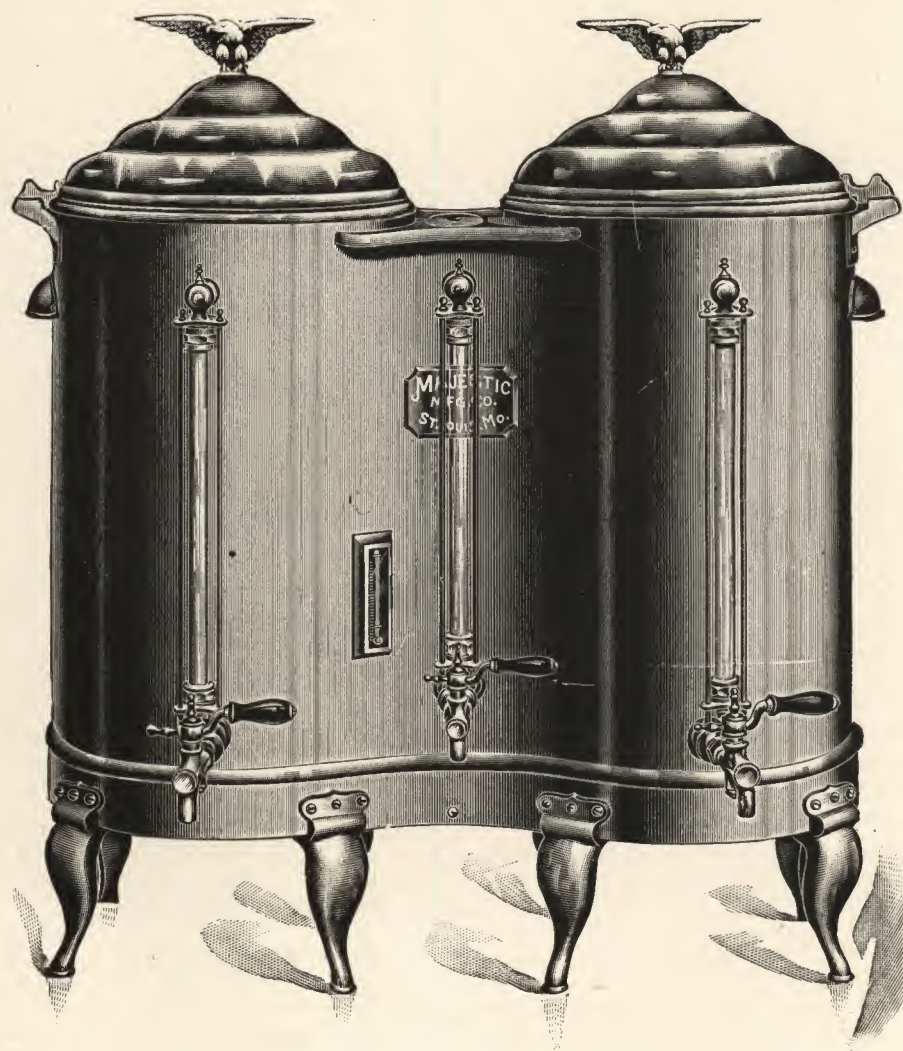


## Majestic Twin Coffee Urns

ON LEGS

### NEW COVER HINGE ON MAJESTIC COFFEE URNS

Tip the cover back—it will stand upright and lock firmly. Can be lifted off when lid is down. Saves annoyance of finding a place for cover while making coffee.



Can also be furnished on perforated copper base. Note numbers carefully in ordering. For description and methods of heating, see opposite page.



## Majestic Twin Coffee Urns

### ON LEGS OR ON COPPER BASE

This handsome and serviceable apparatus is made by placing two of our standard coffee urns, for full description of which see page 153, in a continuous body or water jacket of extra heavy copper, nickel plated and polished.

The large water jacket does not need filling as often as separate ones, furnishes an ample supply of hot water for making tea, maintains the same temperature in both urns, and can be kept hot at very little expense.

There is no limit to the amount of coffee that can be supplied from these urns, as coffee can be made in one jar while being drawn off from the other, or one urn can be used and the other held in reserve.

#### MAJESTIC TWIN COFFEE URNS CAN BE HEATED AS FOLLOWS:

**By Gas**—Order Nos. 6204 to 6212, on legs, or Nos. 8204 to 8212, on base, and state whether we shall furnish gas burners.

**By Steam**—Order Nos. 6204 to 6212, on legs, or Nos. 8204 to 8212, on base, and specify with steam coil. We will furnish perforated noiseless steam injector and drawn brass automatic overflow in water jacket. See Price List.

**By Gasoline**—Order Nos. 7204 to 7212, on legs. This number includes gasoline tank and burners. Urns for gasoline should be ordered on legs, as there is better support for the supply pipe, and the urn can be lifted off without disturbing tank or pipes.

In ordering use numbers below. In ordering by telegram, use code words.

If wanted on legs, urn only—See instructions above, where steam coil or gas burners are wanted.

No.	CAPACITY INSIDE JARS, EACH	TOTAL COFFEE CAPACITY	CODE WORD
6204	Four Gallons.....	Eight Gallons.....	CANTO
6206	Six Gallons.....	Twelve Gallons.....	CAPTAIN
6208	Eight Gallons.....	Sixteen Gallons.....	CARET
6210	Ten Gallons.....	Twenty Gallons.....	CLOTHES
6212	Twelve Gallons.....	Twenty-four Gallons.....	CLIMB

If wanted on legs, with gasoline tank and burners:

No.	CAPACITY INSIDE JARS, EACH	TOTAL COFFEE CAPACITY	CODE WORD
7204	Four Gallons.....	Eight Gallons.....	CLERK
7206	Six Gallons.....	Twelve Gallons.....	CLANG
7208	Eight Gallons.....	Sixteen Gallons.....	CIGAR
7210	Ten Gallons.....	Twenty Gallons.....	CHINK
7212	Twelve Gallons.....	Twenty-four Gallons.....	CHUMP

If wanted on base, urn only—See instructions above, where steam coil or gas burners are wanted.

No.	CAPACITY INSIDE JARS, EACH	TOTAL COFFEE CAPACITY	CODE WORD
8204	Four Gallons.....	Eight Gallons.....	CITRON
8206	Six Gallons.....	Twelve Gallons.....	CLAMMY
8208	Eight Gallons.....	Sixteen Gallons.....	CLEAVER
8210	Ten Gallons.....	Twenty Gallons.....	CLATTER
8212	Twelve Gallons.....	Twenty-four Gallons.....	CANARY

If wanted on base, with gasoline tank and burners—Urns for gasoline should be ordered on legs (see above), but if ordered by following numbers will be furnished on base:

No.	CAPACITY INSIDE JARS, EACH	TOTAL COFFEE CAPACITY	CODE WORD
9204	Four Gallons.....	Eight Gallons.....	CRAW
9206	Six Gallons.....	Twelve Gallons.....	CAMEL
9208	Eight Gallons.....	Sixteen Gallons.....	CALM
9210	Ten Gallons.....	Twenty Gallons.....	CAROL
9212	Twelve Gallons.....	Twenty-four Gallons.....	CUBE

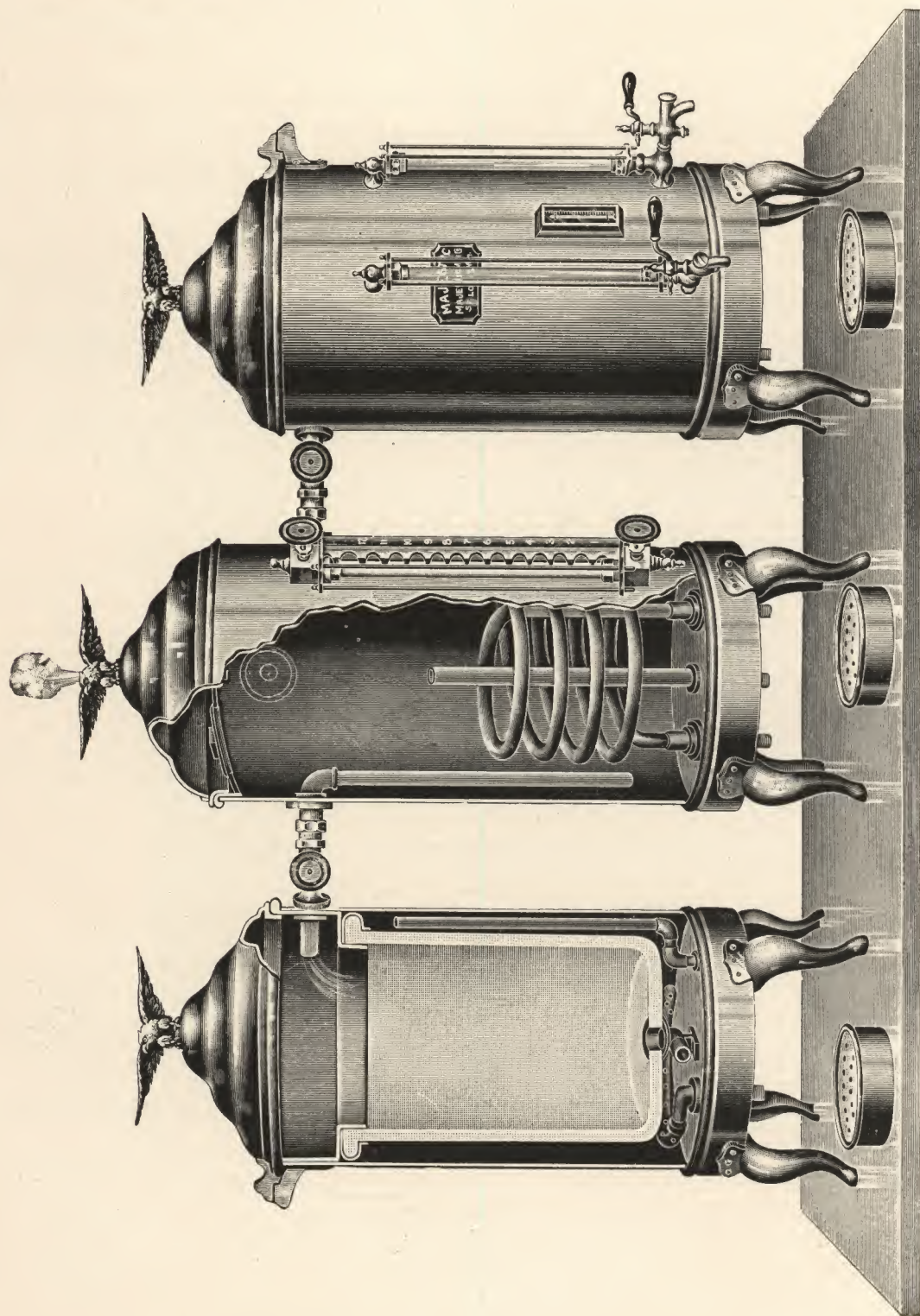
For urn stands and cup warmers suitable for above urns, see pages 162 and 163.

For Guarantee on Majestic Urns, see page 153.



NEW COVER HINGE ON MAJESTIC  
COFFEE URNS

Tip the cover back—it will stand upright and lock firmly. Can be lifted off when lid is down. Saves annoyance of finding a place for cover while making coffee.



BATTERY OF MAJESTIC URNS—FOR STEAM OR GAS

For description, see opposite page



## Majestic Urns in Battery for Steam

With siphon pressure for supplying coffee cylinders and noiseless automatic steam injectors for heating water jackets.

Where live steam is available this type of battery needs no attention beyond keeping the necessary supply of water in the hot water urn.

The central water urn is made of very heavy copper, and is a steam tight vessel with dome top (in fact, a pressure boiler). This is heated by solid drawn copper steam coil and is connected with the coffee cylinders by brass siphons. When the water boils in the central urn, which will take only a few minutes after steam is turned on, boiling water can be drawn into the coffee cylinder by simply opening valve. The water urn is supplied with easy cleaning gauge glass, showing exact amount of water in gallons at all times, and with large draw off faucet.

On top of the urn is safety valve set to blow off at a pressure of four pounds. Urn is also equipped with vacuum valve to prevent back pressure. The dome of urn is fitted with large hand hole with screw cover, which can be readily removed for cleaning or repairs.

The coffee urns are our regular pattern on legs, for full description of which see page 153, and are furnished with seamless drawn copper steam injector for supplying water by condensation to jacket (see sectional cut, page 158) and with automatic overflow of brass pipe, so that water in jacket cannot go above proper level.

**Connections**—These urns require for proper connections a three-quarter inch steam supply and return pipe, three-quarter inch water, and at least one-inch waste.

### ORDER BATTERIES FOR STEAM BY THESE NUMBERS

In Ordering by Telegram, Use Code Words

No.	CAPACITY	CODE WORD
2412	Two Coffee or Tea Urns, capacity inside jars each 4 gallons—One Water Urn 12 gallons.....	CHAPEL
2616	Two Coffee or Tea Urns, capacity inside jars each 6 gallons—One Water Urn 16 gallons.....	CANKER
2818	Two Coffee or Tea Urns, capacity inside jars each 8 gallons—One Water Urn 18 gallons.....	CARVER
2024	Two Coffee or Tea Urns, capacity inside jars each 10 gallons—One Water Urn 24 gallons.....	CARRIER
2224	Two Coffee or Tea Urns, capacity inside jars each 12 gallons—One Water Urn 24 gallons.....	CANNON
1412	One Coffee or Tea Urn, capacity inside jar 4 gallons—One Water Urn 12 gallons.....	CANCER
1616	One Coffee or Tea Urn, capacity inside jar 6 gallons—One Water Urn 16 gallons.....	CASTE
1818	One Coffee or Tea Urn, capacity inside jar 8 gallons—One Water Urn 18 gallons.....	CASTOR
1024	One Coffee or Tea Urn, capacity inside jar 10 gallons—One Water Urn 24 gallons.....	CONCEIT
1224	One Coffee or Tea Urn, capacity inside jar 12 gallons—One Water Urn 24 gallons.....	CENSUS

### MAJESTIC URNS IN BATTERY, FOR GAS

When built for use with gas, Majestic battery urns are made with double siphon pressure valves (see illustration, page 162), so that both water jacket and coffee cylinder can be supplied and replenished from the central urn. These urns are in every respect similar to the urns for steam described above, except that the coils are omitted. They have safety and vacuum valves, steam tight dome, etc., and need for connections only three-quarter inch cold water and one-quarter inch gas pipe.

The Elevated type of Battery, shown on pages 160 and 161 is recommended for Gas.

No.	CAPACITY	CODE WORD
813	Two Coffee or Tea Urns, capacity inside jars each 4 gallons—One Water Urn 13 gallons.....	CHALK
1217	Two Coffee or Tea Urns, capacity inside jars each 6 gallons—One Water Urn 17 gallons.....	CHANCEL
1619	Two Coffee or Tea Urns, capacity inside jars each 8 gallons—One Water Urn 19 gallons.....	CENTRAL
2025	Two Coffee or Tea Urns, capacity inside jars each 10 gallons—One Water Urn 25 gallons.....	CHAPERON
2426	Two Coffee or Tea Urns, capacity inside jars each 12 gallons—One Water Urn 25 gallons.....	CRAWL
413	One Coffee or Tea Urn, capacity inside jar 4 gallons—One Water Urn 13 gallons.....	CHEW
617	One Coffee or Tea Urn, capacity inside jar 6 gallons—One Water Urn 17 gallons.....	CREEK
819	One Coffee or Tea Urn, capacity inside jar 8 gallons—One Water Urn 19 gallons.....	CHASE
1025	One Coffee or Tea Urn, capacity inside jar 10 gallons—One Water Urn 25 gallons.....	CHAR
1226	One Coffee or Tea Urn, capacity inside jar 12 gallons—One Water Urn 25 gallons.....	CAVITY

For Urn Stand and Cup Warmers on which Battery Urns can be placed, see pages 162 and 163.

For Guarantee on Majestic Urns, see page 153.



## Majestic Urns in Battery, Elevated Pattern

FOR STEAM OR GAS

### NEW COVER HINGE ON MAJESTIC COFFEE URNS

Tip the cover back—it will stand upright and lock firmly. Can be lifted off when lid is down. Saves annoyance of finding a place for cover while making coffee.

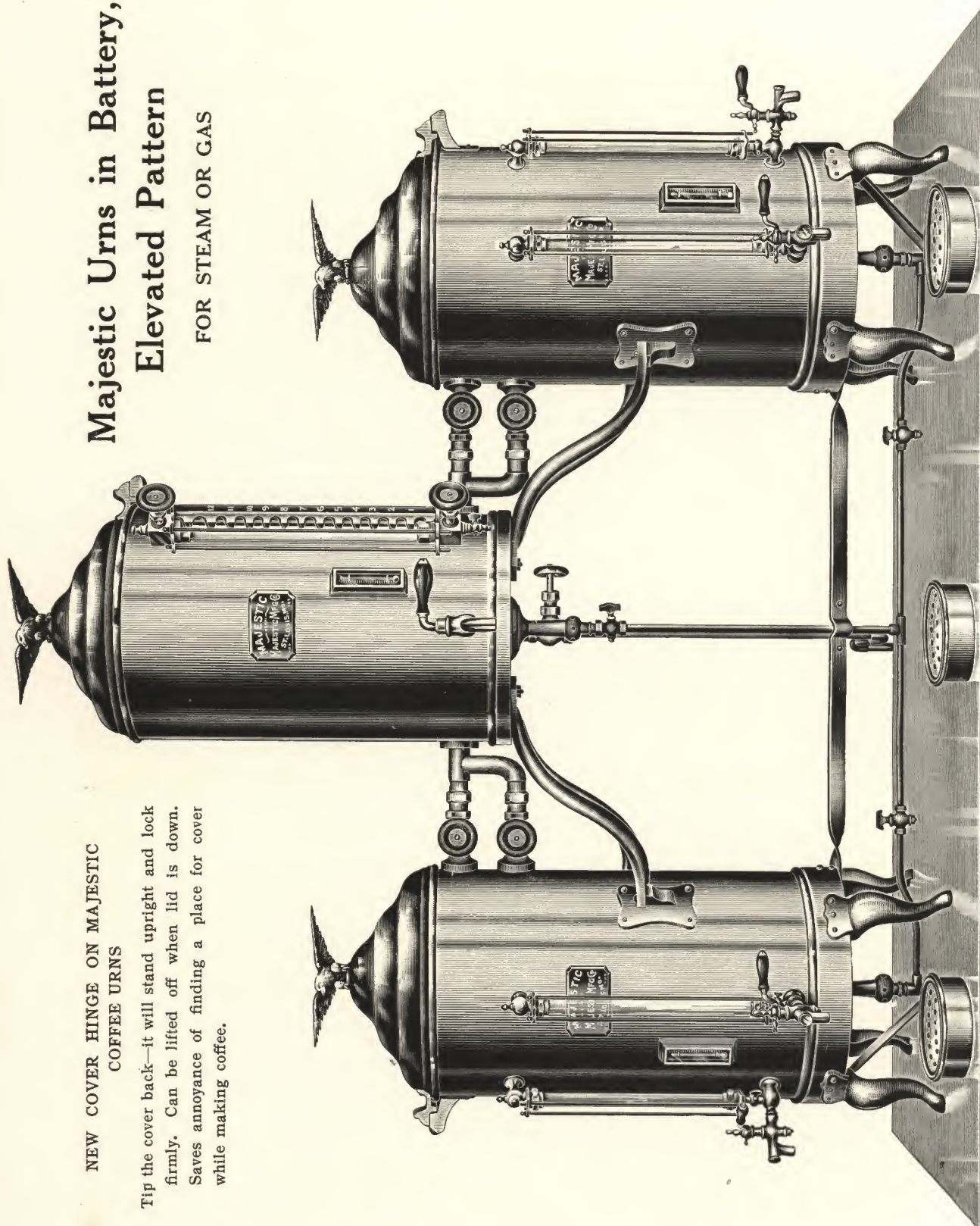


Illustration shows Elevated Battery as made for gas, with double gravity connection from water urn to coffee cylinders and water jackets of coffee or tea urns. When made for steam, connection is single, to coffee cylinder only, as water jacket is supplied automatically. See description on opposite page.



## Majestic Urns in Battery, Elevated Pattern, For Steam

With gravity pressure for supplying coffee cylinders, and noiseless automatic steam injectors for heating water jackets.

Where live steam is available, this type of battery needs no attention beyond keeping the necessary supply of water in the hot water urn.

The water urn is made of very heavy copper and is a steam tight vessel with dome top (in fact, a pressure boiler). This is heated by solid drawn copper steam coil and is connected with the coffee cylinders by single connection for gravity pressure. When the water boils in the central urn, which will take only a few minutes after steam is turned on, boiling water can be drawn into the coffee cylinders by simply opening valve. The water urn is supplied with easy cleaning gauge glass, showing exact amount of water in gallons at all times, and with large draw off faucet.

On top of the urn is safety valve set to blow off at a pressure of four pounds. Urn is also equipped with vacuum valve to prevent back pressure. The dome of urn is fitted with large hand hole with screw cover, which can be readily removed for cleaning or repairs.

The coffee urns are our regular pattern on legs, for full description of which see page 153, and are furnished with seamless drawn copper steam injector for supplying water by condensation to jacket (see sectional cut, page 158), and with automatic overflow of brass pipe, so that water in jacket cannot go above proper level.

**Connections**—These urns require for proper connections a three-quarter inch steam supply and return pipe, three-quarter inch water, and at least one-inch waste.

### ORDER ELEVATED BATTERIES FOR STEAM BY THESE NUMBERS.

In ordering by telegram, use code words.

No.	CAPACITY	CODE WORD
1242	Two Coffee or Tea Urns, capacity inside jars each 4 gallons—One Water Urn 12 gallons.....	CHAT
1662	Two Coffee or Tea Urns, capacity inside jars each 6 gallons—One Water Urn 16 gallons.....	CRUMB
1882	Two Coffee or Tea Urns, capacity inside jars each 8 gallons—One Water Urn 18 gallons.....	CHIME
2402	Two Coffee or Tea Urns, capacity inside jars each 10 gallons—One Water Urn 24 gallons.....	CHIP
2422	Two Coffee or Tea Urns, capacity inside jars each 12 gallons—One Water Urn 24 gallons.....	CHUBBY

## Majestic Urns in Battery, Elevated Pattern, For Gas

When built for gas, elevated battery urns are made so as to supply water to coffee cylinders and water jackets by gravity, through double connection, as shown in illustration opposite. Gas burners, pipe and valves, all nickel plated, are furnished with battery.

All steam coils, etc., are omitted, and central water urn is made without steam tight dome, and can be cleaned out by simply removing lid.

**Connections**—Only connections needed are three-quarter inch water and one-quarter inch gas.

### ORDER ELEVATED BATTERIES FOR GAS BY THESE NUMBERS

In ordering by telegram, use code words.

No.	CAPACITY	CODE WORD
138	Two Coffee or Tea Urns, capacity inside jars each 4 gallons—One Water Urn 13 gallons.....	CIRCUIT
1712	Two Coffee or Tea Urns, capacity inside jars each 6 gallons—One Water Urn 17 gallons.....	CALICO
1916	Two Coffee or Tea Urns, capacity inside jars each 8 gallons—One Water Urn 19 gallons.....	CASSIA
2520	Two Coffee or Tea Urns, capacity inside jars each 10 gallons—One Water Urn 25 gallons.....	CARROT
2624	Two Coffee or Tea Urns, capacity inside jars each 12 gallons—One Water Urn 25 gallons.....	CATCHUP

For Urn Stands and Cup Warmers on which Battery Urns can be placed, see pages 162 and 163.

For Guarantee on Majestic Urns, see page 153.



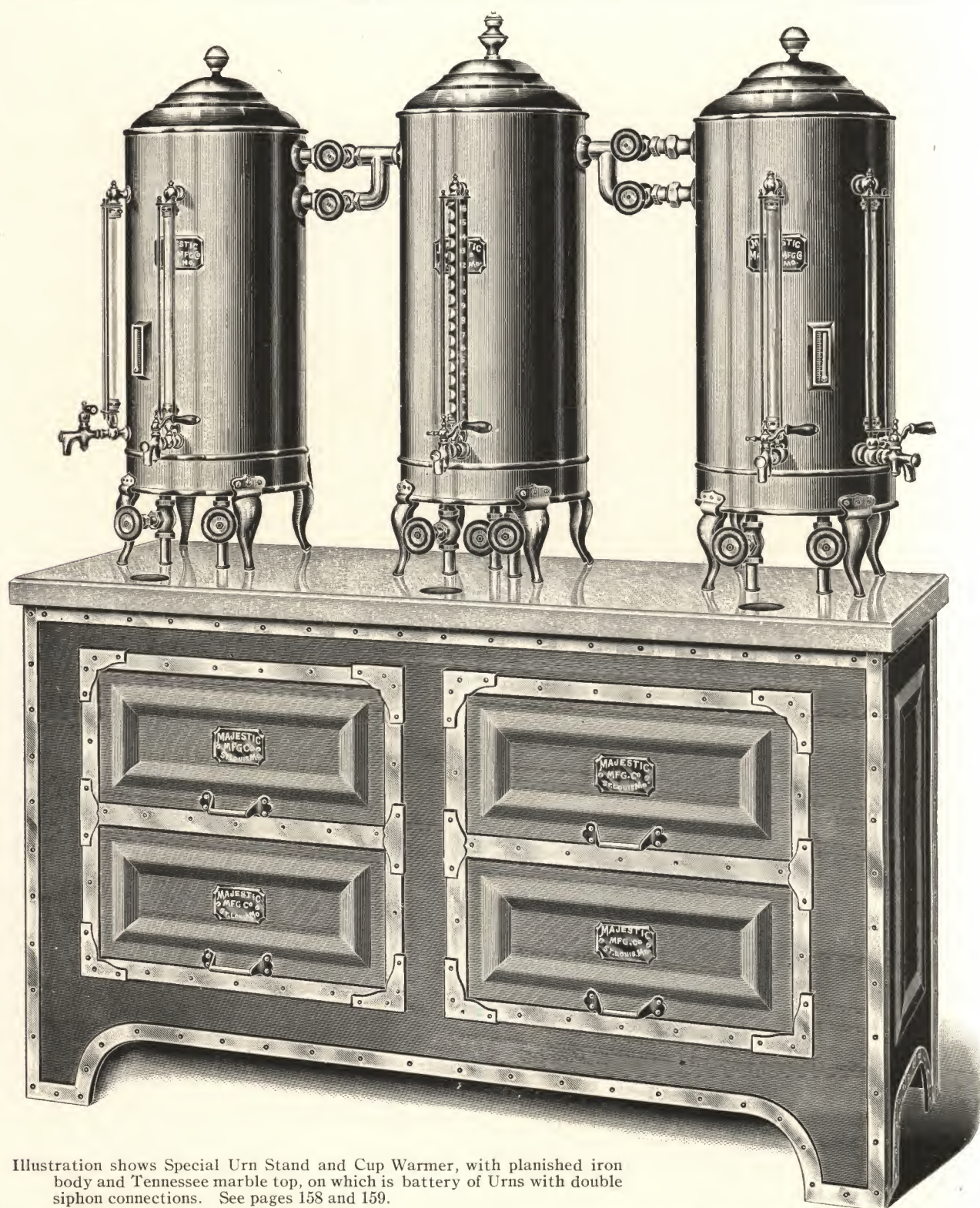


Illustration shows Special Urn Stand and Cup Warmer, with planished iron body and Tennessee marble top, on which is battery of Urns with double siphon connections. See pages 158 and 159.

Top of Urn Stand is of polished Tennessee marble, 2 inches thick. All connections are brought through the marble top (can be brought up in back, leaving top intact) and each Urn has sunken drip cup connected together under top into drip pan or waste pipe.

Body of Urn Stand is a cup warmer of planished iron, with all trimmings nickel plated, and has two perforated shelves, with two revolving doors to each (doors can be made sliding for each shelf, or for both together, or can be omitted and front left open or furnished with curtains running on rod). See opposite page.

Dimensions of stand as shown:

Length, 66 inches. Width, 24 inches. Height from floor, 38 inches. Can be made any desired size.

Valves and connections to Urns are not included in price of same.

Price on special Urn Stands of any description made on application.

For description of Coffee Urns in Battery for Steam or Gas, see pages 158 to 161.



## Majestic Sanitary All Metal Cup Warmer and Urn Stand No. 1200



66 inches long, 36 inches high, 25 inches deep.

Made of heavy galvanized iron, with angle iron corners and wrought iron band trimmings and braces.

Top is one piece of 12-gauge cold rolled steel, covered with one piece of nickel-plated copper.

Fitted with two perforated galvanized shelves for holding cups and saucers. Is made open in front, as shown, and has curtain rod.

**Unless otherwise ordered,** is always shipped as illustrated, with galvanized steam coil under each shelf, ready to connect to steam.

Can be furnished with burners for artificial or natural gas.

When ordering, use numbers given below. When ordering by telegraph, use code word.

**No. 1200**—As illustrated with coil for steam. . . . . Code Word—OUTLOOK

Can also be built longer or shorter to suit coffee urns.

When ordered with urns, either separate or in battery, we can make all steam, gas or water connections to urns with polished nickel-plated pipe, if so ordered. Prices on application.

Can be furnished with special copper drip cups, with brass strainer, under each urn faucet, connected into pipe under top, which can be drained into drip pan or waste pipe. See price list.





## Majestic Steam Tables

FOR KEEPING VEGETABLES HOT

### THESE TABLES CONTAIN:

Four Vegetable Jars—White enameled on cast iron. About three gallons each.  
 One Soup Tureen—White enameled on cast iron. (See page 170.) 19 inches long, 11½ inches wide, 9 inches deep, inside measure. About seven gallons.  
 One Oval Steamer—Over Soup Tureen. About five gallons. Steamers and covers of planished cold-rolled copper, tinned inside, or of XXXX tin. See numbers below.  
 One Round Steamer—Over one Vegetable Jar. About two gallons. Steamers and covers of planished cold-rolled copper, tinned inside, or of XXXX tin. See numbers below.  
 Dimensions—Height of table, 38½ inches. Top, 26 inches wide, 39½ inches long. Shipping weight about 265 pounds. Body or Water Pan is all 25-pound cold-rolled copper. No steel used in body. Top is heavy one-piece casting. Usually heated from water in range, but may be heated by steam, stove, gas or gasoline. See page 171, and note numbers below.  
 Table is fitted with combination water supply and draw-off faucet, is mounted on heavy iron legs, and has steel shelf underneath.  
 In Ordering—Use numbers below. In ordering by telegram, use code words.

### TABLE AS DESCRIBED ABOVE

When Wanted With Copper Steamers and Covers			CODE WORD
No. 23 Range.	Copper steamers and covers. To connect to water heater in range (see page 171).....		MOB
No. 33 Stove.	Copper steamers and covers. With stove as shown on page 169.....		MOCK
No. 43 Coil.	Copper steamers and covers. With injector for live steam (see page 171).....		MODEST
No. 53 Gas.	Copper steamers and covers. With gas burners and pipe (see page 171).....		MODIFY
No. 63 Gasoline.	Copper steamers and covers. With gasoline tank and burners.....		MOHAIR
When Wanted With XXXX Tin Steamers and Covers			
No. 24 Range.	Tin steamers and covers. To connect to water heater in range (see page 171).....		MISSIVE
No. 34 Stove.	Tin steamers and covers. With stove as shown on page 169.....		MISTER
No. 44 Coil.	Tin steamers and covers. With injector for live steam (see page 171).....		MISTREAT
No. 54 Gas.	Tin steamers and covers. With gas burners and pipe (see page 171).....		MOAN
No. 64 Gasoline.	Tin steamers and covers. With gasoline tank and burners (see page 171).....		MOCKERY

### SPECIAL—DO NOT CONFUSE WITH TABLES ABOVE

We can furnish table same size as illustration, but with two vegetable jars in place of soup tureen and steamer, under following numbers:

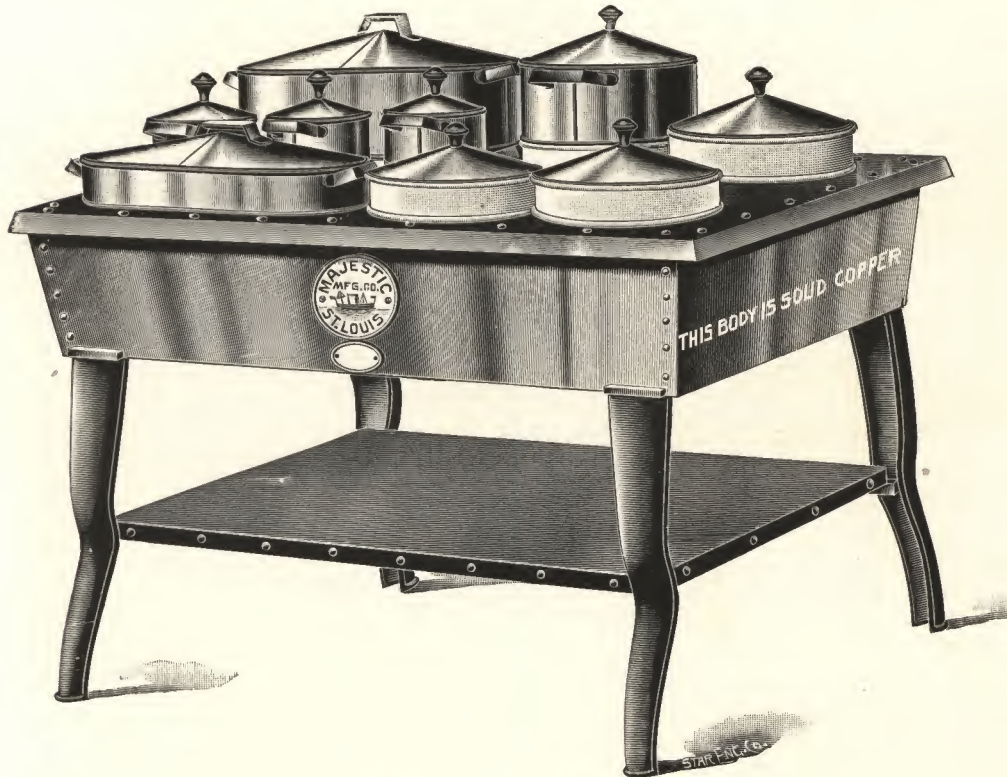
When Wanted With Six Vegetable Jars and One Copper Steamer and Covers			CODE WORD
No. 023 Range.	To connect to water heater in range (see page 171).....		MOLTEN
No. 033 Stove.	With stove as shown on page 169.....		MOBITIZE
No. 043 Coil.	With injector for live steam (see page 171).....		MIXTURE
No. 053 Gas.	With gas burners and pipe (see page 171).....		MISSAL
No. 063 Gasoline.	With gasoline tank and burners (see page 171).....		MISSION
When Wanted With Six Vegetable Jars and One Tin Steamer and Covers			
No. 024 Range.	To connect to water heater in range (see page 171).....		MOLDER
No. 034 Stove.	With stove as shown on page 169.....		MOLASSES
No. 044 Coil.	With injector for live steam (see page 171).....		MORROW
No. 054 Gas.	With gas burners and pipe (see page 171).....		MORTAL
No. 064 Gasoline.	With gasoline tank and burners (see page 171).....		MORTGAGE

Plate Warmer can be placed under many of above tables (see pages 172 and 173).



## Majestic Steam Tables

FOR KEEPING VEGETABLES HOT



### THESE TABLES CONTAIN

Four Round Vegetable Crocks, best Ivory Stoneware—Capacity about 5 gallons each.

Two Oblong Boilers—Capacity about 5 gallons each.

One Oblong Steamer—Capacity about 3 gallons.

Three Round Boilers—Capacity about 1 gallon each.

One Round Steamer—Capacity about 3 gallons.

These utensils and their covers may be either planished copper or XXXX tin. See numbers below.

Dimensions—Height of table,  $38\frac{3}{4}$  inches; top, 29 inches wide, 48 inches long; shipping weight, about 350 pounds.

Body or water pan is all 25-pound cold rolled copper; no steel used in body. Top is heavy one-piece casting. Usually heated from water in Range, but may be heated by steam, stove, gas or gasoline. See page 171 and numbers below.

Table is fitted with combination water supply and draw-off faucet; is mounted on heavy iron legs, and has steel shelf underneath.

In ordering, use numbers below. In ordering by telegram, use code words.

### TABLE AS DESCRIBED ABOVE, WHEN WANTED WITH COPPER BOILERS, STEAMERS AND COVERS

Number		CODE WORD
123 Range.	Copper Vessels and Covers.....To connect to Water Heater in Range, see page 171.....	PARROT
133 Stove.	Copper Vessels and Covers.....With Stove, as shown on page 169.....	PARADE
143 Coil.	Copper Vessels and Covers.....With Injector for live steam, see page 171.....	PATRIOT
153 Gas.	Copper Vessels and Covers.....With Gas Burners and Pipe, see page 171.....	PARTRIDGE
163 Gasoline.	Copper Vessels and Covers.....With Gasoline Tank and Burners, see page 171.....	PARSON

### WHEN WANTED WITH XXXX TIN, BOILERS, STEAMERS AND COVERS

Number		CODE WORD
124 Range.	Tin Vessels and Covers.....To connect to Water Heater in Range, see page 171.....	PENSION
134 Stove.	Tin Vessels and Covers.....With Stove, as shown on page 169.....	PENMAN
144 Coil.	Tin Vessels and Covers.....With Injector for live steam, see page 171.....	PENCIL
154 Gas.	Tin Vessels and Covers.....With Gas Burners and Pipe, see page 171.....	PERVERT
164 Gasoline.	Tin Vessels and Covers.....With Gasoline Tank and Burners, see page 171.....	PICNIC

Plate Warmer can be placed under many of above tables. See pages 172 and 173.



## Medium Size Majestic Steam and Carving Tables

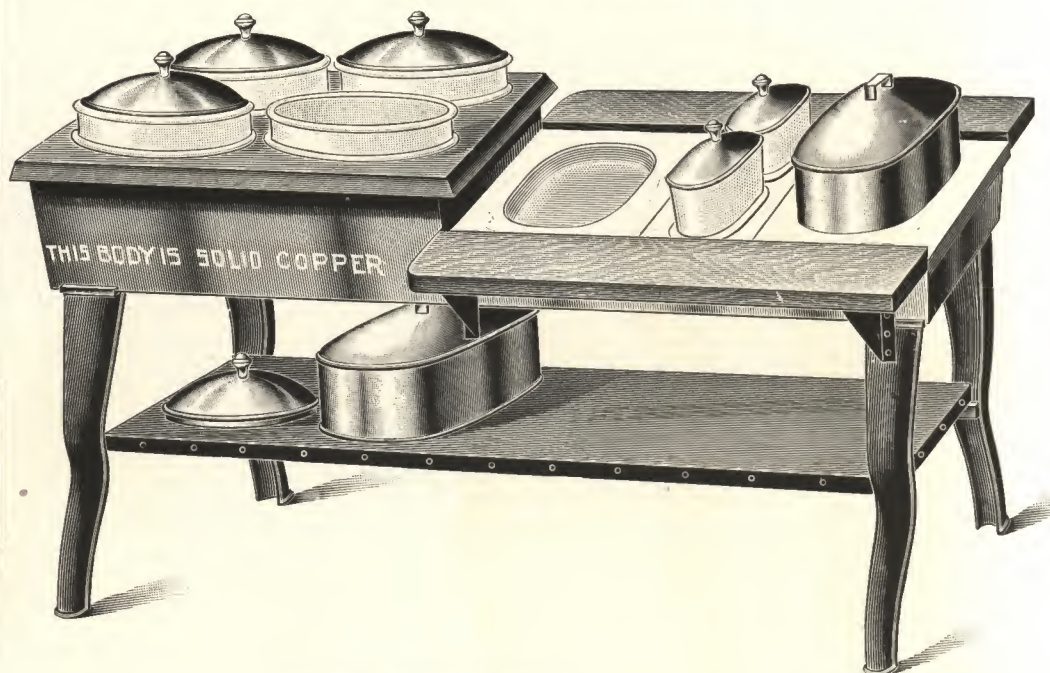
### FOR KEEPING VEGETABLES AND MEATS HOT

Can be Heated

From Water  
Heater  
in Range or by:

Steam Coil  
Stove  
Gas  
Gasoline

Follow  
Instructions  
(Page 171)  
carefully in  
ordering



#### THESE TABLES CONTAIN:

Four Vegetable Jars—White enameled on cast iron. About three gallons each.

Two Meat Platters—White enameled on cast iron. (See page 170.) Inside measure, 14 inches wide, 19½ inches long, 1½ inches deep.

Two Gravy Dishes—White enameled on cast iron. About three quarts each.

Dimensions—Total length, 68 inches. Width at vegetable end, 26 inches. Width carving end, total, 43 inches. Height at vegetable end, 38½ inches. Height carving end, 34 inches. Hardwood carving boards, 10 inches wide, 43 inches long. Shipping weight about 535 pounds.

Body or Water Pan is all 25-Pound Cold-Rolled Copper, Tinned Inside. No Steel Used in Body.

Top of Vegetable End is a Heavy one-piece Casting.

Carving Table Top is Smooth White Enamel on Cast Iron. No Screws or Bolts.

Sections are very heavy, with Deep Flanges and Interlocking Joints to prevent Escape of Steam. See sectional illustration, page 170, and are movable to permit cleaning of Water Pan.

Table is Fitted with Combination Water Supply and Draw-Off Faucet, is mounted on heavy iron legs, and has steel shelf underneath.

Covers—Table can be furnished with covers for meat, vegetable and gravy dishes of either planished cold-rolled copper, tinned inside, or of planished XXXX tin. See numbers below. Covers can have balance weights with chains and pulleys. See price list.

Method of Heating Table must be designated in Ordering—Read page 171 carefully and note instructions below.

In ordering—Use numbers given below. When ordering by telegraph, use code words.

#### THE TABLE AS DESCRIBED ABOVE, WHEN WANTED WITH COPPER COVERS

	CODE WORD
No. 413 Range—With four vegetables, two meats, two gravies, copper covers, to connect to water heater in range (see page 171).....	FLUNKY
No. 433 Stove—With four vegetables, two meats, two gravies, copper covers, heated with stove, as in illustration, page 169. Weight, 610 pounds.....	FLORA
No. 443 Coil—With four vegetables, two meats, two gravies, copper covers, with injector ready for live steam connection (see page 171).....	FRIEND
No. 453 Gas—With four vegetables, two meats, two gravies, copper covers, with gas burners and pipe. State whether natural or artificial gas is to be used.....	FRICTION
No. 463 Gasoline—With four vegetables, two meats, two gravies, copper covers, with gasoline burners, tank and pipe.....	FRENCH

#### WHEN WANTED WITH XXXX TIN COVERS

No. 414 Range—With four vegetables, two meats, two gravies, XXXX tin covers, to connect to water heater in range (see page 171).....	FRAUD
No. 434 Stove—With four vegetables, two meats, two gravies, XXXX tin covers, heated with stove, as in illustration, page 169. Weight, 610 pounds.....	FRAGILE
No. 444 Coil—With four vegetables, two meats, two gravies, XXXX tin covers, with injector ready for live steam connection (see page 171).....	FOUNDRY
No. 454 Gas—With four vegetables, two meats, two gravies, XXXX tin covers, with gas burners and pipe. State whether natural or artificial gas is to be used.....	FORUM
No. 464 Gasoline—With four vegetables, two meats, two gravies, XXXX tin covers, and with gasoline burners, tank and pipe.....	FORTE

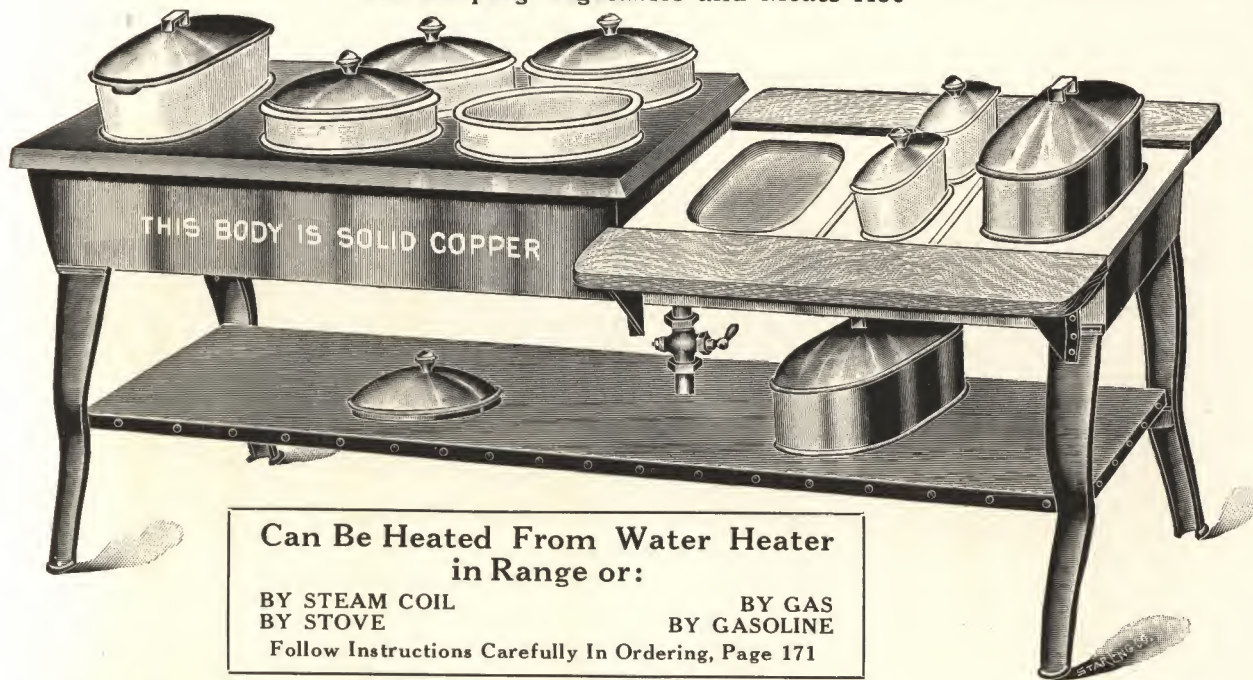
If desired and so ordered, plate warmers can be placed underneath many of these tables (see pages 172 and 173).

Tables on this page are staple and popular sizes. Can be made, however, without vegetable end, and any desired number and arrangement of meat and gravy dishes and soup tureens. Prices on special equipment on application (see page 170).



## Medium Size Majestic Steam and Carving Tables

For Keeping Vegetables and Meats Hot



Can Be Heated From Water Heater  
in Range or:

BY STEAM COIL  
BY STOVE

BY GAS  
BY GASOLINE

Follow Instructions Carefully In Ordering, Page 171

### THESE TABLES CONTAIN:

- Four Vegetable Jars—White Enameled on Cast Iron—About 3 gallons each.  
One Soup Tureen—White Enameled on Cast Iron—See page 170. 19 inches long, 11¼ inches wide, 9 inches deep, inside measure. About 7 gallons.  
Two Meat Platters—White Enameled on Cast Iron—See page 170. 14 inches wide, 19½ inches long, 1½ inches deep, inside measure.  
Two Gravy Dishes—White Enameled on Cast Iron—About 3 quarts each.  
Dimensions—Total length, 80 inches. Width at Vegetable end, 26 inches; width at Carving end, total 43 inches. Height at Vegetable end, 38½ inches; height at Carving end, 34 inches.  
Hardwood Carving Boards, 10 inches wide, 45 inches long. Shipping weight, about 560 pounds.  
Body or Water Pan is all 25-Pound Cold-Rolled Copper. No Steel Used in Body.  
Top of Vegetable End is Heavy one-piece Casting.  
Carving Table Top is Smooth White Enamel on Cast Iron. No Screws or Bolts.  
Sections are very heavy, with Deep Flanges and Interlocking Joints to prevent Escape of Steam. See sectional illustration, page 170, and are movable to permit cleaning of Water Pan.  
Table is Fitted with Combination Water Supply and Draw-Off Faucet as shown, is mounted on heavy iron legs and has steel shelf underneath.  
Method of Heating Table must be designated in Ordering—Read page 171 carefully and note instructions below.  
Covers—Table can be furnished with covers for meat, vegetable and gravy dishes of either planished cold-rolled copper, tinned inside, or of planished XXXX tin. See numbers below. Covers can have balance weights, with chains and pulleys. See Price List.

In Ordering—Use numbers below. In ordering by telegraph, use Code Words.

### TABLE AS DESCRIBED ABOVE, WHEN WANTED WITH COPPER COVERS

	CODE WORD
No. 323 Range—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Copper covers, to connect to water back or front in range. See page 170.	OUTGROW
No. 333 Stove—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Copper covers, with stove as per illustration, page 169. Weight 630 lbs.	OUTBID
No. 343 Coil—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Copper covers, with injector ready for live steam connection. See page 171.	OVERLAY
No. 353 Gas—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Copper covers, with gas burners and pipe. State whether natural or artificial gas is to be used.	OVERDO
No. 363 Gasoline—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Copper covers, with gasoline tank, pipe and burners.	OVIFORM

### WHEN WANTED WITH XXXX TIN COVERS

No. 324 Range—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Tin covers, to connect to water back or front in range. See page 171.	OMISSION
No. 334 Stove—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Tin covers, with stove as per illustration, page 169. Weight 630 lbs.	OLDEN
No. 344 Coil—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Tin covers, with injector ready for live steam connection. See page 171.	OFFSHOOT
No. 354 Gas—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Tin covers, with gas burners and pipe. State whether natural or artificial gas is to be used.	OFFICER
No. 364 Gasoline—With 4 vegetables, 1 soup tureen, 2 meats, 2 gravies, Tin covers, with gasoline tank, pipe and burners.	OCTAVE

If desired and so ordered, plate warmers can be placed underneath many of these tables. See pages 172 and 173. Tables on this page are staple and popular sizes. Can be made, however, without vegetable end, and with any desired number and arrangement of meats, gravy dishes and soup tureens. Prices on special equipment on application. See page 170. For tables of this style without soup tureen, see page 166.

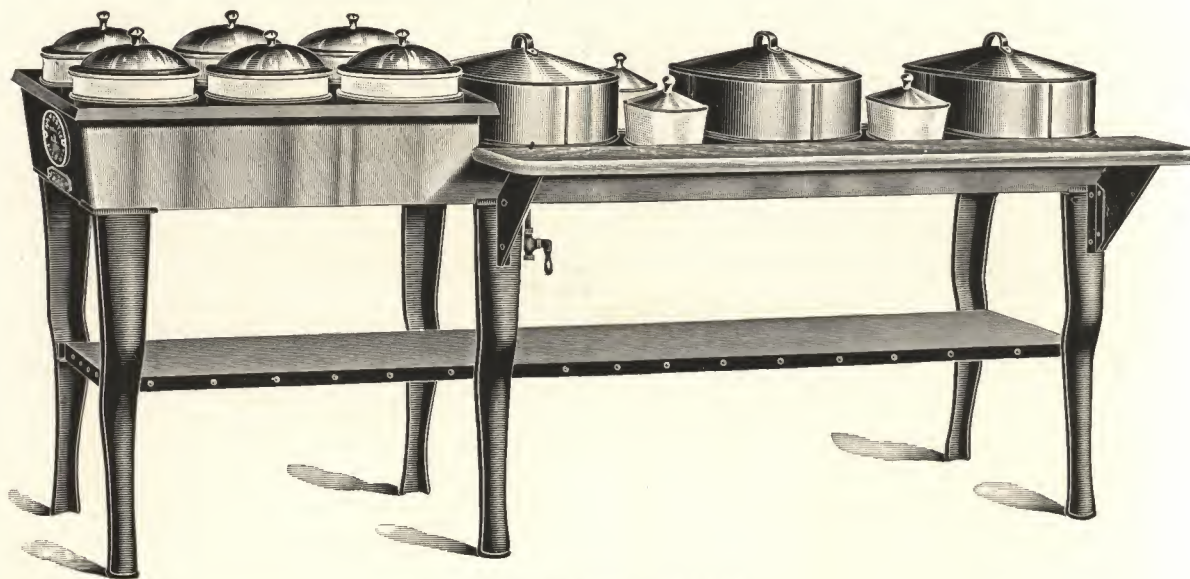


## Large Size Majestic Steam and Carving Tables

FOR KEEPING VEGETABLES AND MEATS HOT

Heated by Steam, Water Back, Gas or Gasoline

For Tables of This Size Heated by Stove, See Page 169



### THESE TABLES CONTAIN

Six Vegetable Jars—White Enameled on Cast Iron. About three gallons each.

Three Meat Platters—White Enameled on Cast Iron. (See page 170.) 14 inches wide, 19½ inches long, 1½ inches deep, inside measure.

Three Gravy Dishes—White Enameled on Cast Iron. About three quarts each.

Dimensions—Total Length, 104 inches. Width at vegetable end, 26 inches. Width at carving end, total, 43 inches. Height at vegetable end, 38½ inches. Height at carving end, 34 inches.

Hardwood carving boards, 10 inches wide, 69 inches long. Shipping weight, 585 pounds.

Body or Water Pan is all 25-pound Cold Rolled Copper. No Steel Used in Body.

Top of Vegetable End is Heavy One-Piece Casting.

Carving Table Top is Smooth White Enamel on Cast Iron. No screws or bolts.

Sections are Very Heavy, with Deep Flanges and Interlocking Joints to Prevent Escape of Steam (see sectional illustration, page 170), and are movable to Permit Cleaning of Water Pan.

Table is fitted with combination water supply and draw-off faucet as shown, is mounted on heavy iron legs, and has steel shelf underneath.

Method of Heating Table Must be Designated in Ordering. Read page 171 carefully and Note Instructions Below.

Covers—Table can be furnished with covers for meat, vegetable and carving dishes of either planished cold-rolled copper, tinned inside, or of planished XXXX tin. See numbers below. Covers can have balance weights, with chains and pulleys. See price list.

In Ordering, use numbers given below. In ordering by telegraph, use code words.

### THE TABLE AS DESCRIBED ABOVE WHEN WANTED WITH COPPER COVERS

CODE WORD

No. 523 Range. With six vegetables, three meats, three gravies, copper covers, to connect to water back or front in range (see page 171).....

PAWN

No. 543 Coil. With six vegetables, three meats, three gravies, copper covers, with injector ready for live steam connection (see page 171).....

PEACH

No. 553 Gas. With six vegetables, three meats, three gravies, copper covers, with gas burners and pipe. State whether natural or artificial gas.....

PEACOCK

No. 563 Gasoline. With six vegetables, three meats, three gravies, copper covers, with gasoline tank, pipe and burners.....

PEAHEN

### WHEN WANTED WITH TIN COVERS

No. 524 Range. With six vegetables, three meats, three gravies, tin covers, to connect to water back or front in range (see page 171).....

PATTY

No. 544 Coil. With six vegetables, three meats, three gravies, tin covers, with injector ready for live steam connection (see page 171).....

PAUPER

No. 554 Gas. With six vegetables, three meats, three gravies, tin covers, with gas burners and pipe. State whether natural or artificial gas is to be used.....

PAVEMENT

No. 564 Gasoline. With six vegetables, three meats, three gravies, tin covers, with gasoline tank, pipe and burners.....

PAVILION

If desired and so ordered, soup tureen of white enamel on cast iron (see page 171) can be furnished to take place of two vegetable jars (see page 164) or of one meat platter, or can be added to carving section of any of above tables. Extra charge for this. See price list.

Plate warmers can be placed underneath many of these tables (see pages 172 and 173). Tables on this page are staple and popular sizes. Can be made, however, without vegetable end, and with any desired number and arrangement of meats, gravy dishes and soup tureens. Prices on special equipment on application (see page 170).

For tables of same sizes, heated with stove, see page 169.

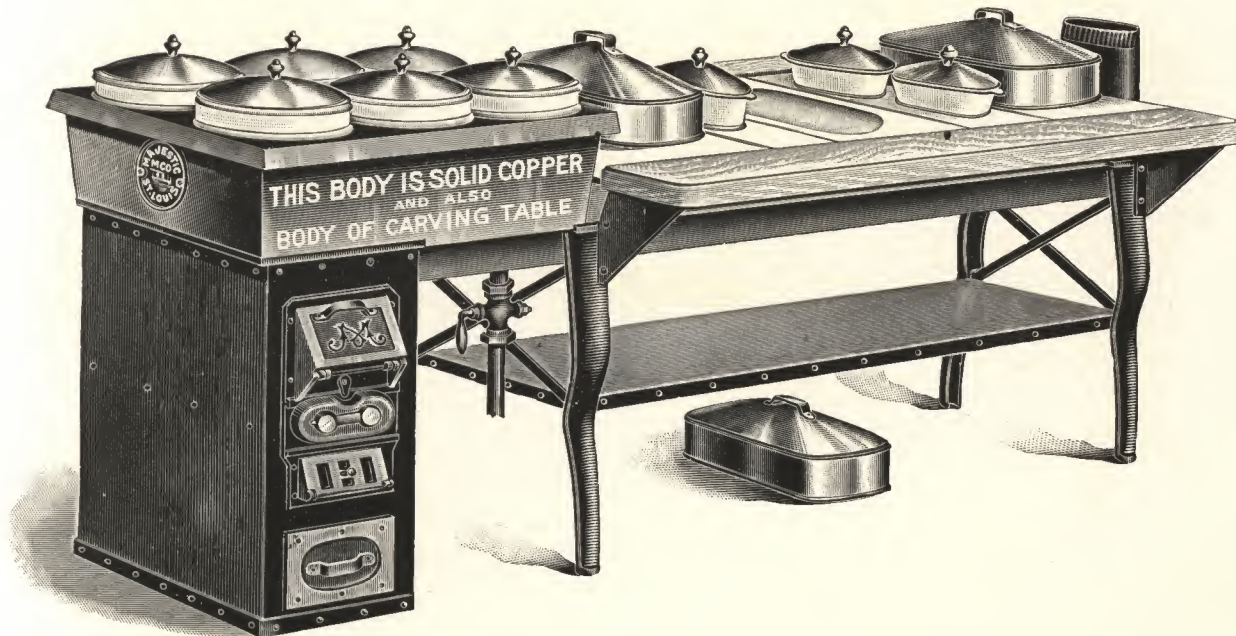


# Large Size Majestic Steam and Carving Tables

FOR KEEPING VEGETABLES AND MEATS HOT

HEATED WITH STOVE

For Tables of this size heated by steam, water heater, gas or gasoline, see page 168.



## THESE TABLES CONTAIN

- Six Vegetable Jars—White Enameled on Cast Iron. About 3 gallons each.
- Three Meat Platters—White Enameled on Cast Iron. See page 170. 14 inches wide, 19½ inches long, 1½ inches deep, inside measure.
- Three Gravy Dishes—White Enameled on Cast Iron. About 3 quarts each.
- Dimensions—Total length, 108 inches. Width at vegetable end, 26 inches. Width at carving end, total, 43 inches. Height at vegetable end, 38½ inches. Height at carving end, 34 inches.
- Hardwood Carving Boards—10 inches wide, 68 inches long. Shipping weight, about 625 pounds.
- Body or Water Pan is all 25-pound cold rolled copper. No steel used in body. Top of Vegetable End is heavy one-piece casting.
- Carving Table Top is smooth white enamel on cast iron. No screws or bolts.
- Sections are very heavy, with deep flanges and interlocking joints to prevent escape of steam (see sectional illustration, page 170) and are movable, to permit cleaning of Water Pan.
- Table is fitted with combination water supply and draw-off faucet as shown, and is mounted on heavy iron legs, with steel shelf underneath.
- Stove Heater—Table is heated by stove, the smoke pipe of which runs under the entire water pan to smoke pipe connection at further end. Stove has duplex grates for either coal or wood and requires very little fuel.
- Unless otherwise ordered, will be furnished with stove in position shown in illustration. If desired and so ordered, stove can be set so that fire door is on opposite side of table, or so that fire door is under end of vegetable section of table.
- Covers—Table can be furnished with covers for meat, vegetable and gravy dishes of either planished cold rolled copper, tinned inside, or planished XXXX tin. See numbers below. Covers can have balance weights, with chains and pulleys. See price list.

In ordering, use numbers given below. In ordering by telegraph, use code words.

- |  |           |
|--|-----------|
| No. 533 Stove. Table as illustrated, six vegetables, three meats and three gravies, copper covers, heated by stove.        | CODE WORD |
| No. 534 Stove. Table as illustrated, six vegetables, three meats and three gravies, with XXXX tin covers, heated by stove. | PANCAKE   |
|  | PAINFUL   |

If desired and so ordered, soup tureen of white enamel on cast iron can be furnished to take the place of one meat platter (see page 171), or of two vegetable dishes (see page 164), or can be added to carving section of table. Extra charge for this. See price list.

Plate Warmers can be placed underneath either of these tables (see page 173). Tables on this page are staple and popular sizes. Can be made however, without vegetable end, and with any desired number and arrangement of meats, gravy dishes and soup tureens. Prices on special equipment on application (see page 170).

For other sizes heated with stove, see pages 166 and 167.



## Instructions For Ordering Majestic Steam and Carving Tables

### PLEASE READ CAREFULLY

Things we must know to fill your order properly and avoid delay, or to give you estimate on Special Tables.

Do you want a regular Table, exactly as described on preceding pages?  
 What changes or additions do you want made?  
 How is the Table to be heated?  
 Read carefully instructions on opposite page.  
 Do you want tin or copper covers?  
 Do you want Plate Warmer underneath?

### WE USE ONLY COLD ROLLED LAKE COPPER, 25-POUND WEIGHT FOR WATER PANS IN ALL MAJESTIC STEAM AND CARVING TABLES

This is coated inside with pure block tin, and is practically indestructible.

No Water Pan made of galvanized iron, of steel, or of either material, lined with light copper, will last. It is a waste of money to buy them, and we will not put the "Majestic" name plate on such goods.

**Making up Special Tables.** Prices on application. See questions at top of this page.

We have three styles of tops for vegetable end, as follows: For four vegetable jars, as shown on page 166. For four vegetable jars and soup tureen, as shown on page 167, and with six vegetable jars, as shown on page 168. Steamers, such as shown on page 164, made of copper or tin, can be placed on any soup tureen or vegetable jar.

The carving section can be made up of any number of meat platters or gravy dishes. Each meat platter adds 18 inches to length of table, and each gravy section, which can have one or two dishes, adds 7 inches. Each of these are 24 inches long across table. See sectional cut on this page.

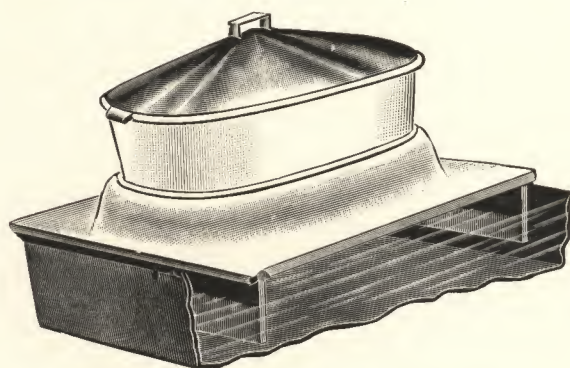
One soup tureen can be placed on vegetable end, with four vegetable dishes, or as many as wanted can be placed on carving section. The frame which holds them on carving section is same size as meat platter section.

Plate Warmers, to open on one or both sides, can be placed under any steam and carving table, but cannot be heated by water from range.

Carving boards can be arranged to suit purchasers.

If preferred, Tables can be mounted on stands of heavy angle iron instead of legs as shown.

Cook's Tables can be furnished in wood or steel, containing any number of vegetable, meat and gravy dishes, or soup tureens. See pages 194 to 196.



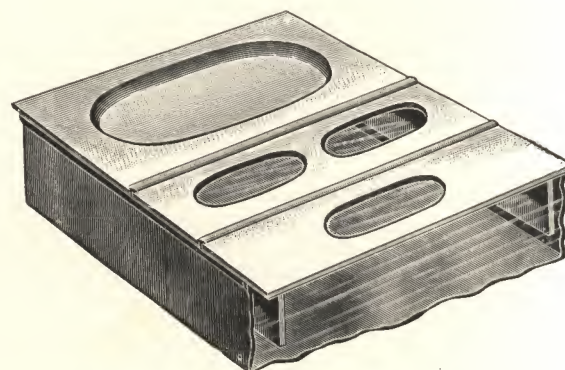
THE NEW MAJESTIC SOUP TUREEN,  
WHITE ENAMEL ON CAST IRON

Can be placed on carving section of table, taking same space as one meat platter, or can be placed in vegetable end in place of two vegetable dishes (see page 167).

This is the best soup tureen ever made. Note how the steam space is brought up around it when placed on carving section, and that both tureen and frame are white enamel on heavy cast iron.

Size soup tureen only, inside, 19 inches long, 11½ inches wide, 9 inches deep. Capacity about 7 gallons.

Can be placed on any Majestic steam and carving table specified in this catalog, and can have planished copper or XXXX tin cover.



Showing one Meat Platter Section and Sections for  
One and Two Gravy Dishes

THE NEW MAJESTIC MOVABLE CARVING  
TABLE TOPS

Each meat platter section is white enameled on cast iron, all cast in one piece.

Each gravy dish section (made for one or two gravy dishes), is white enameled cast iron.

THESE SECTIONS ARE EXTRA HEAVY AND STAY IN PLACE WITHOUT BOLTS OR SCREWS

As shown in the illustration, they are made with deep flanges, which project down into the water in pan, and where they connect on top there is over-lapping joint, forming a water seal. With this construction, the steam cannot escape from pan, and the sections can be removed without tools and without delay for cleaning water pan.



## Majestic Steam and Carving Tables Can Be Heated as Follows:

**By Water Heater in Range**—On page 90 will be found illustrations of range fire boxes as specially fitted to heat steam and carving tables. If ordering new range with table, or if table is to be connected with Majestic range now in use, order water heaters as follows:

Tables Nos. 23 and 24, 023 and 024 (page 164),	{	<b>For Coal</b> —Use back end water heater and keep fire well banked to rear (see pages 90 and 88.)
Nos. 123 and 124 (page 165).....		
Tables Nos. 413-414 (page 166).....	{	<b>For Wood</b> —Use two-thirds water back or water front (see pages 90 and 88).
Tables Nos. 323-324 (page 167).....		
Tables Nos. 523 and 524 (page 168).....	Use two-thirds water back or water front for either wood or coal (see pages 90 and 88).	

**Heating from Range**—To insure proper circulation the pipes connecting the table to the water heater must have a fall of about 2 or 2½ inches from where they connect with the steam table to where they connect with water heater. This gives good circulation, keeping the water heater full.

Careful watch should be kept on the table to see that water does not get too low in pan, as this would cause the water heater to give way.

**Special**—Plate warmers cannot be heated from range when placed under steam and carving tables, as it is impossible to get proper circulation.

**By Stove**—See full information and illustration, page 169.

**By Steam**—Tables to be heated by steam (see all numbers followed by **coil** on preceding pages) will, **unless otherwise ordered**, be sent out fitted for **low pressure steam**, with perforated noiseless steam injector to supply water to pan by condensation, and with overflow pipe to connect to waste and keep water at proper level in pan. This, if properly connected, needs no further attention after steam is turned on. Needs ¾-inch steam and 1-inch waste connection.

If desired, and so ordered, where high pressure steam (above 10 pounds) is to be used, we will furnish solid steam coil of extra strong galvanized pipe and combination water supply and draw off cock.

Where solid coil is ordered, we will furnish with connections to supply and return steam, ¾-inch each, at end of carving section of table. If desired at vegetable end, order must so state.

**By Gas**—Tables to be heated by gas (see all numbers followed by **gas** on preceding pages), will be sent out fitted with feed pipe under water pan, and all necessary burners. **Orders must state whether natural or manufactured gas.**

**By Gasoline**—Tables to be heated by gasoline (see all numbers followed by **gasoline** on preceding pages) are sent out fitted with gasoline tank, pipe and burners.



## Plate Warmers

Under Steam and Carving Tables

HEATED BY STEAM OR GAS

Illustration is to show Plate Warmer only. Steam and Carving Table shown is not included in number or price.

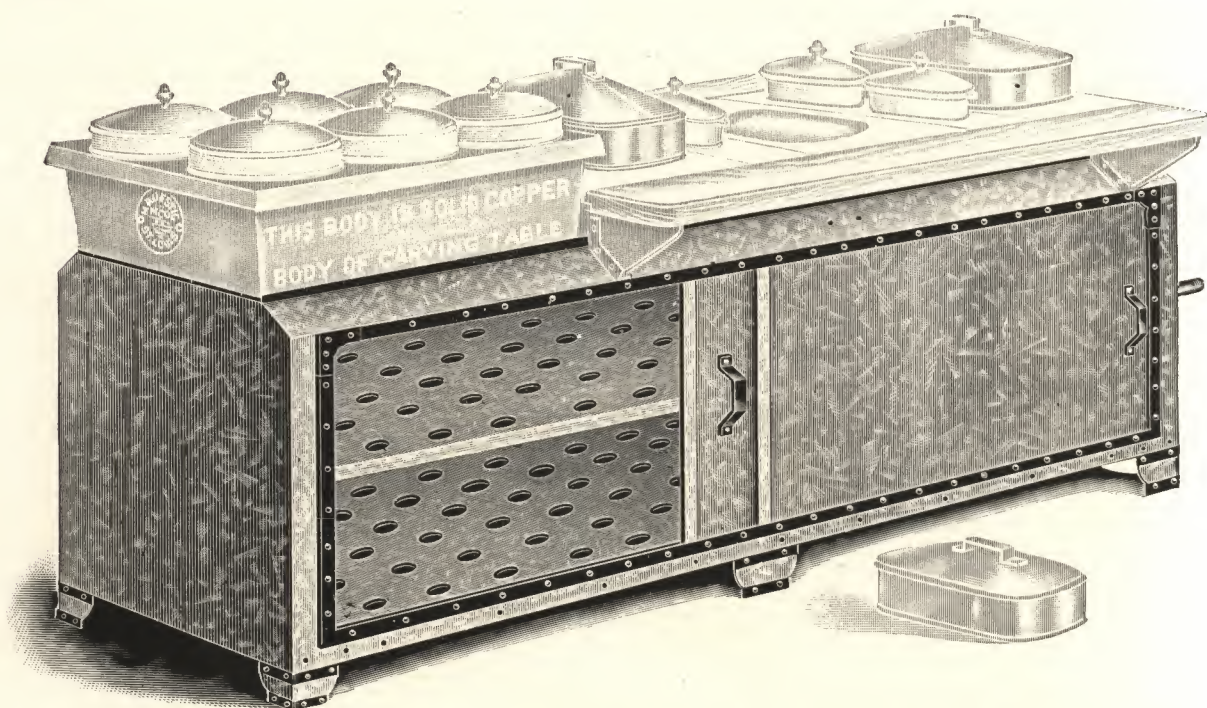


Plate Warmer is made of heavy galvanized iron, with angle iron frame and wrought trimmings. Has two perforated galvanized shelves. Sliding doors are furnished on each side.

Illustration shows Plate Warmer for steam, having coil of extra strong galvanized pipe under each of the two perforated galvanized shelves. Steam coils are brought out at Right Hand end of Plate Warmer. Requires  $\frac{3}{4}$ -inch supply and  $\frac{3}{4}$ -inch return steam connection.

When heated by gas, the space between shelves is slightly reduced, as the space between floor and bottom of Plate Warmer is made larger.

In ordering, use following numbers. In ordering by telegram, use code words.

Plate Warmer Number	TO FIT TABLES	Heated By	Length, Inches	Width, Inches	Height, Inches	CODE WORD
7043	No. 43 or 44 Coil, or No. 043 or 044 Coil.....page 164	Steam	36	29	30	PLAINTIFF
7053	No. 53 or 053 Gas, or No. 54 or 054 Gas.....page 164	Gas	36	29	30	PLUNDER
7143	No. 143 Coil, or No. 144 Coil.....page 165	Steam	45	29	30	PLEDGE
7153	No. 153 Gas, or No. 154 Gas.....page 165	Gas	45	29	30	PLANTER
7443	No. 443 Coil, or No. 444 Coil.....page 166	Steam	65	29	30	PLANK
7453	No. 453 Gas, or No. 454 Gas.....page 166	Gas	65	29	30	POINTER
7343	No. 343 Coil, or No. 344 Coil.....page 167	Steam	77	29	30	POEM
7353	No. 353 Gas, or No. 354 Gas.....page 167	Gas	77	29	30	PONDER
7543	No. 543 Coil, or No. 544 Coil.....page 168	Steam	101	29	30	POPPY
7553	No. 553 Gas, or No. 554 Gas.....page 168	Gas	101	29	30	PONTOON

Plate Warmers cannot be heated from Range Water Heater when placed under steam and carving tables, nor by gasoline burners.

Plate Warmers above can be built of planished iron or copper, if desired.

See pages 174 and 175 for Upright Plate Warmers.



## Plate Warmers

Under Steam and Carving Tables

HEATED BY STOVE

Illustration is to show Plate Warmer only. Steam and Carving Table and Stove shown is not included in number or price.

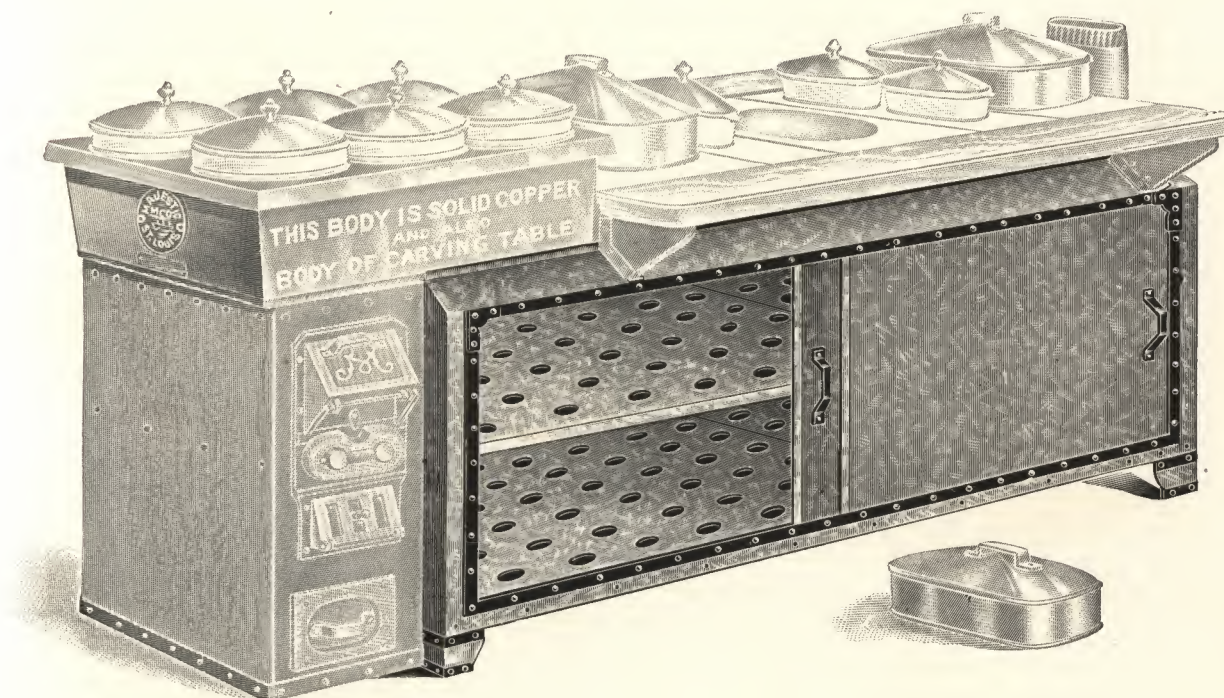


Plate Warmer is made of heavy galvanized iron, with angle iron frame and wrought trimmings. Has two perforated galvanized shelves. Sliding doors are furnished on each side.

Plate Warmer is heated by same stove as the Steam and Carving Table, under which it is placed. See page 169.

In ordering, use following numbers. In ordering by telegram, use code words.

Plate Warmer Number	TO FIT TABLES HEATED BY STOVE, AS FOLLOWS	Length, Inches	Width, Inches	Height, Inches	CODE WORD
7033	No. 33 or 033 or No. 34 or 034.....page 164	20	29	30	PIRATE
7133	No. 133 or No. 134.....page 165	30	29	30	PIMPLE
7433	No. 433 or No. 434.....page 166	50	29	30	PISTOL
7333	No. 333 or No. 334.....page 167	62	29	30	PLACARD
7533	No. 533 or No. 534.....page 168	86	29	30	PIPPIN

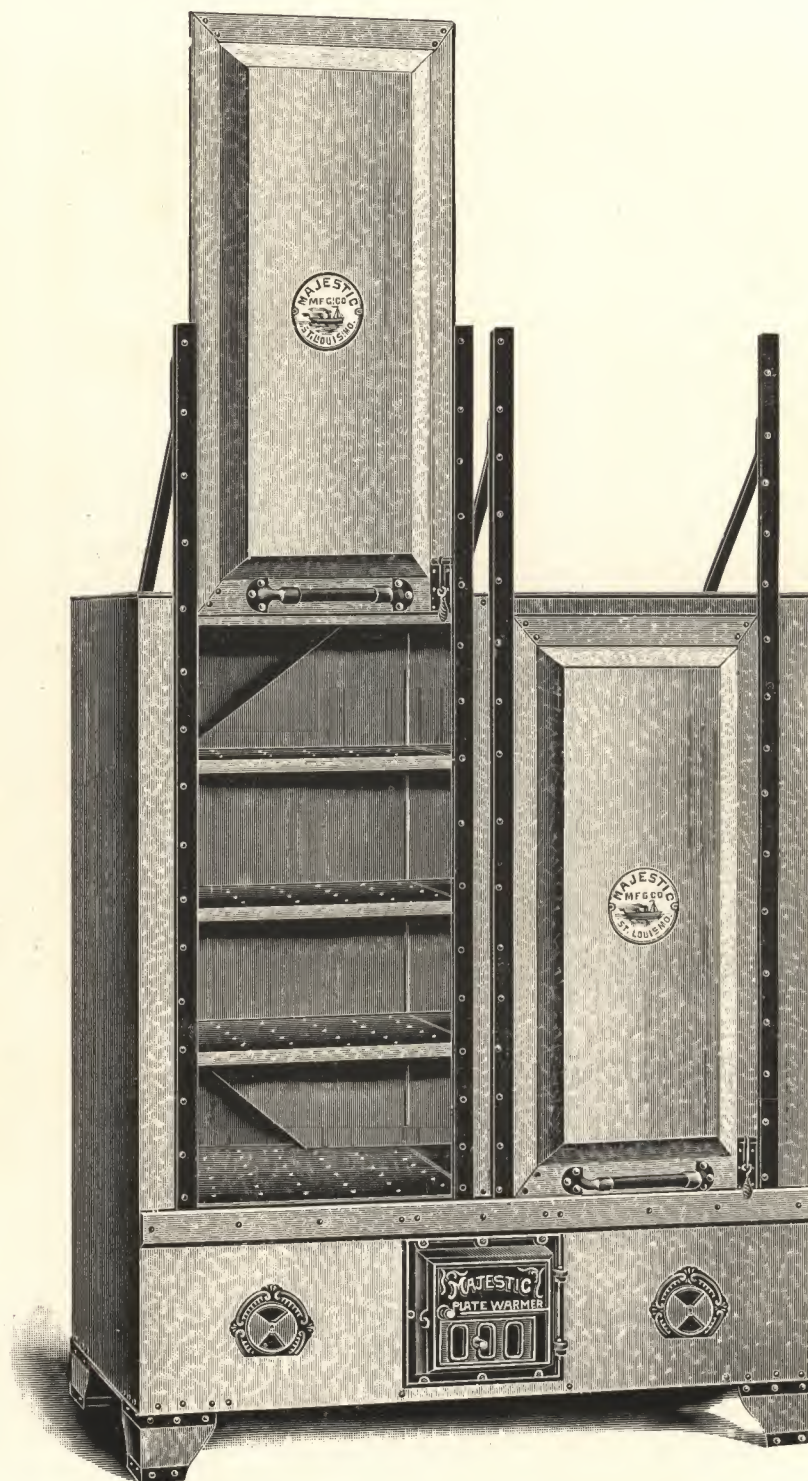
Plate Warmers can be built under any Majestic Steam and Carving Table which is heated by stove, gas or steam, and can be made of planished iron or copper if desired.

See pages 174 and 175 for Upright Plate Warmers.



## Majestic Plate Warmer No. 25

FOR WOOD ONLY



5 feet 1 inch high, 4 feet 6 inches wide, and 27 inches deep.

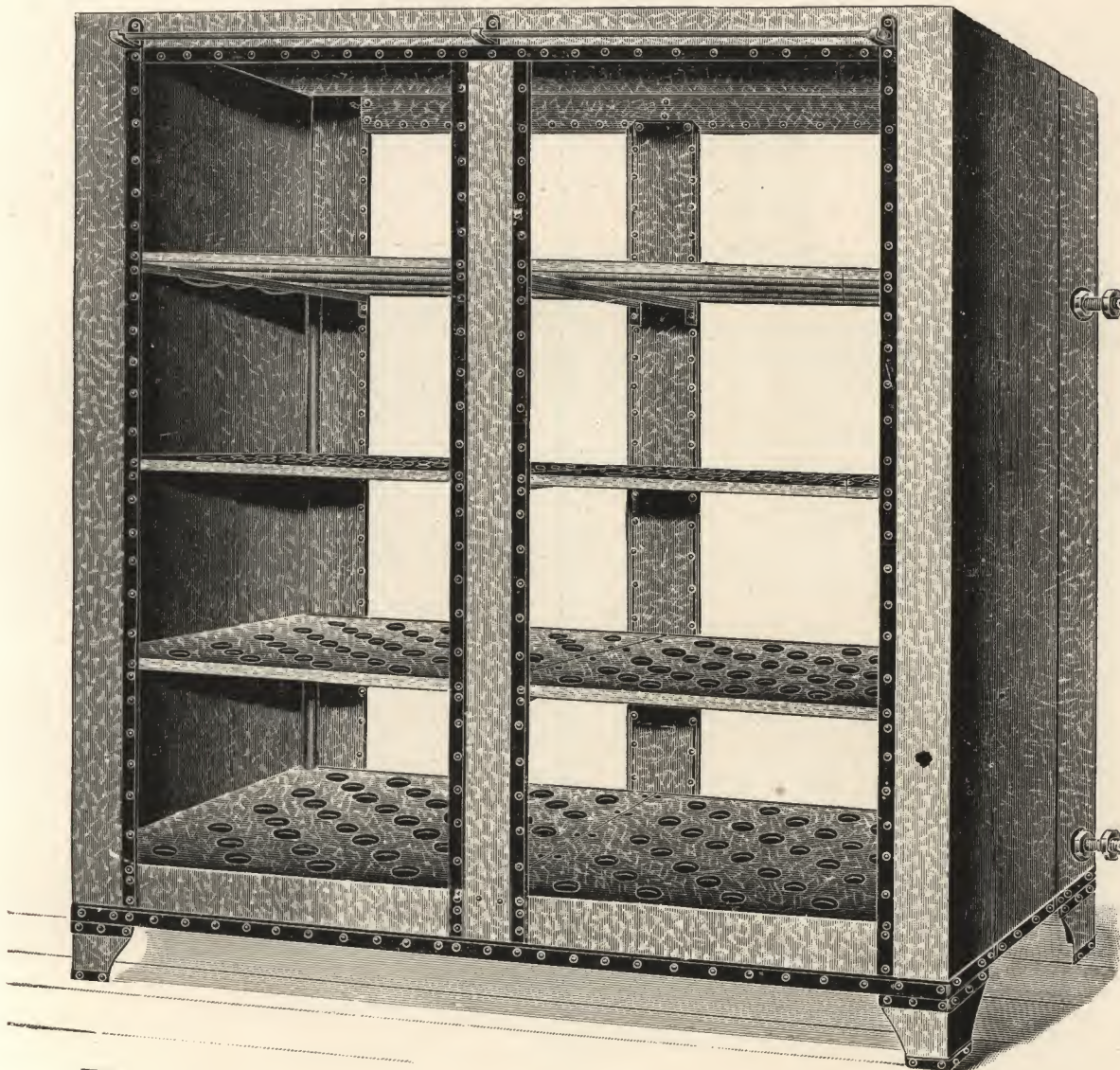
Body made of galvanized iron with heavy steel fire box for wood only. Coal makes too fierce a heat and "crazes" the ware. Requires only two fires per day (of only two or three sticks each time) to keep warm all day. Be sure to fill the pan over the fire box with dry sand.

Fitted with four perforated galvanized shelves, each 23 inches wide, and 52 inches long. Equipped with sliding doors on one side, with gravity catches, no weights on doors to get out of order.

Weight, 250 pounds.....Code Word—PACIFIC



## Majestic Plate Warmer No. 30



6 feet long, 27 inches deep, 6 feet high. Made of extra heavy galvanized iron.

Made without doors, but with rod on each side for suspending duck curtains. Fitted with four perforated heavy galvanized iron racks or shelves with steam coil underneath each shelf.

Weight, 375 pounds.

Code Word—PALMETTO

For extra cost of doors on No. 30 see price list.

## SPECIAL PLATE WARMERS

Can be built of galvanized iron, planished iron, or copper, in any desired size. They can be made to heat by steam or artificial or natural gas, and can have lifting doors with gravity catches (see illustration, page 174), or rolling or drop doors to each shelf. Doors can be placed on one or both sides of warmers. Prices on application.

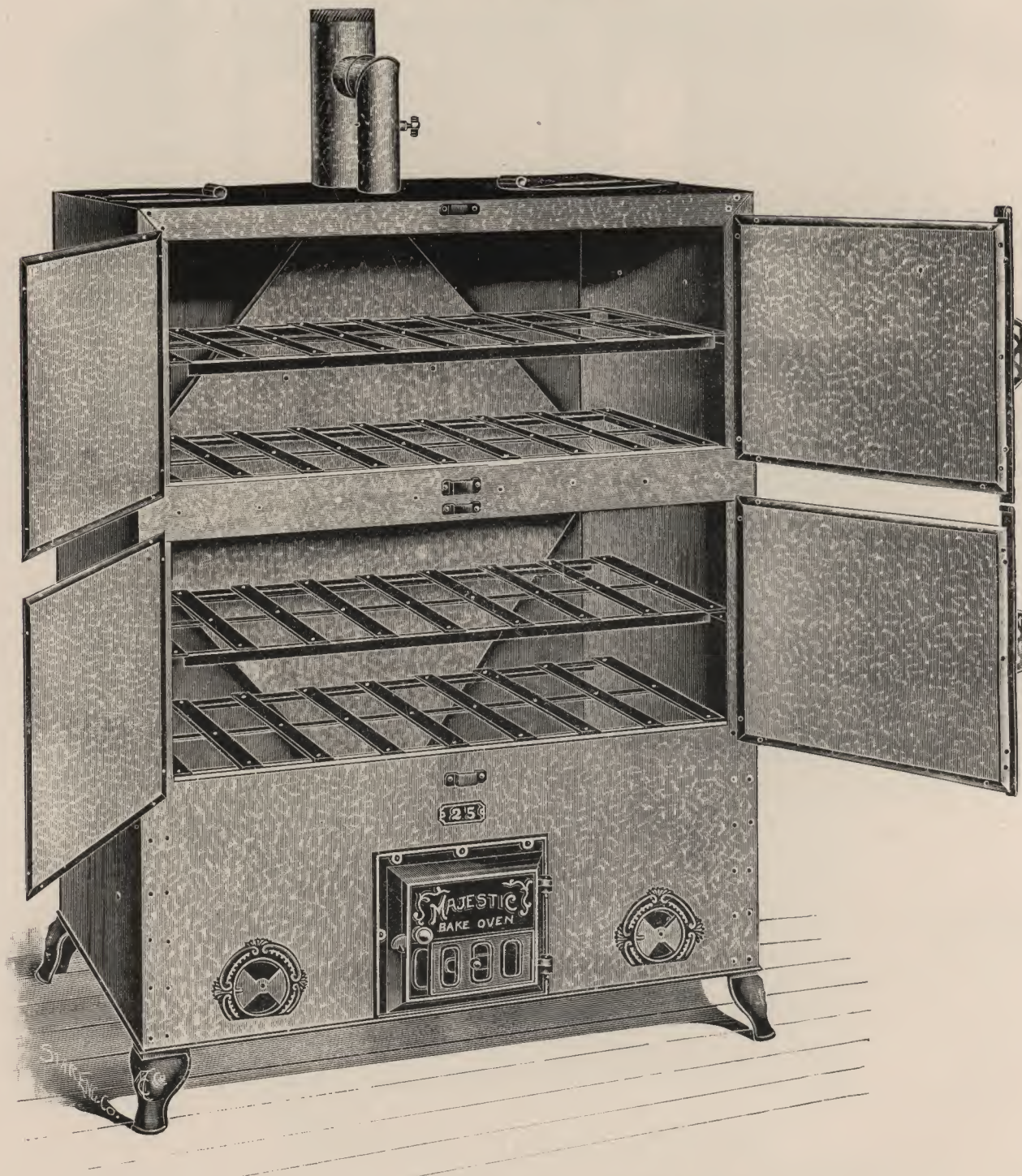
For Plate Warmers under Steam and Carving Tables see pages 172 and 173.



## Majestic Baking Ovens

FOR WOOD ONLY

Lined With Mineral Wool



Majestic Portable Baking Oven, for Wood Only

For description, see opposite page.

For Baking Ovens for coal or wood or for natural or manufactured gas, see pages 178 to 181.



## Majestic Portable Baking Oven

### FOR WOOD ONLY

An indispensable article for hotels, restaurants, public institutions, steamboats, etc., for baking pastry, bread, etc. Requires but a very small amount of fuel and is easily regulated by dampers in front and at the top.

Made of heavy galvanized iron with double walls, filled with mineral wool, which gives a uniform heat for the work required. Shipped ready to put into use.

Doors are lined with mineral wool; pipes are made so that no ashes or soot can accumulate in them, all elbows or turns being rounded and made of the best gray iron.

These ovens are intended for use with wood as fuel only. Use **hardwood** to get the best results. Keep the draft open until fire is in coals, then close until almost tight, and you will be surprised to see how long it will keep hot.

We can furnish pans of any size and description for these ovens. Let us know your wants and we can make them.

MADE IN THE FOLLOWING SIZES:							Estimated Capacity, 4x8 Loaves, Leaving Plenty of Room for Shifting and Hand- ling. Has Baked 20 Per Cent More.
Number of Bake Oven	No. of Doors	Size of Oven Over All	No. of Racks	Size of Each Rack	Shipping Weight	Code Word	
23	2	42x34½x24	3	16½x28	310	Tramp	30
24	2	49x38x26	4	18½x32	365	Tape	48
25	4	56x48x30	4	22 x41	500	Tart	70

**Directions for Operating**—After the oven is set in position and the smoke-pipe is attached to chimney, the pan on top of the fire box should be filled level with sand. This is used for equalizing the heat in the oven. The small damper in the vent-pipe on top of the oven should be kept closed except when the oven is too hot. This can be regulated by turning it either to the right or left. The two drafts in front of the oven are used also for ventilation. If the oven should get too hot, open these two drafts and also the vent-pipe on top, which will cool the oven down to the desired temperature.

Bread cannot be baked in all of the shelves at the same time without changing the position; that is, shifting it from one rack to another. In baking pies, it is not necessary to do this. In using these ovens many make the mistake of firing them up too hot. To get the best work, there should be just enough fire—never too much. Always use **hardwood** for fuel, if possible. Always keep the fire box thoroughly clean by scraping the ashes out in front.

If you will follow the above directions, you will have no trouble with the oven.

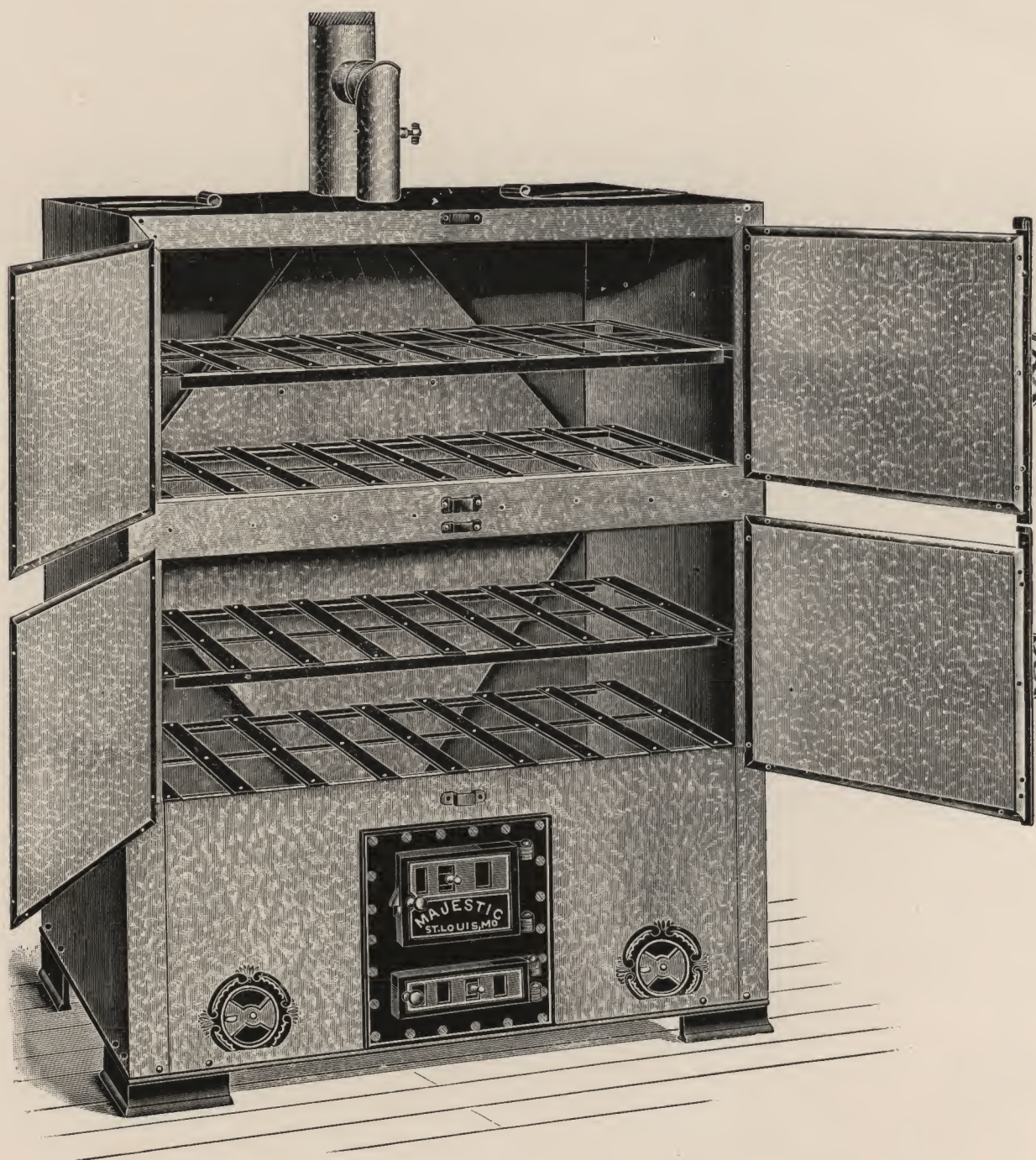


## Majestic Portable Baking Oven

FOR COAL OR WOOD

Lined With Mineral Wool

With Swinging Doors



For description, see opposite page.

For Baking Ovens, for wood only, see pages 176 and 177. For coal and wood or gas, with drop doors, see pages 180 and 181.



## Majestic Portable Baking Oven for Coal or Wood

### WITH SWINGING DOORS

As now made, with extra heavy fire box of cast iron and fire brick, adapted to any sort of fuel, this baking oven is a necessity in every hotel and institution. It is the only one made permitting perfect regulation of the heat.

Made of heavy galvanized iron, with double walls filled with mineral wool, which gives the uniform heat required for baking.

Doors are lined with mineral wool; pipes are made so that no ashes or soot can accumulate in them, all elbows or turns being rounded and made of the best gray iron. Shipped ready to put into use.

**Fire Box**—21 inches long,  $8\frac{1}{2}$  inches wide,  $10\frac{1}{2}$  inches deep, inside measure. Has bar grates, which can be removed in sections without disturbing linings. Fire box is lined with fire brick, and top is heavy one-piece corrugated casting. Ample space under grates, and large ash pan.

Over the fire box is a layer of fire brick, which distributes the heat evenly over the entire oven.

MADE IN TWO SIZES.							Estimated Capacity 4x8 Loaves, Leaving Plenty of Room for Shifting and Hand- ling. Has Baked 20 Per Cent More.
Number of Bake Oven	No. of Doors	No. of Racks	Size of Each Rack	Size of Oven Over All	Shipping Weight	Code Word	
34	2	4	22x32	58x38x30	510	Tank	48
35	4	4	22x41	62½x48x30	635	Team	70

**Directions**—Connect smoke-pipe outlet to good chimney, not less than 7x7 inches. The small damper in the vent-pipe on top of the oven should be kept closed except when the oven is too hot. This can be regulated by turning it either to the right or left. The two drafts in front of the oven are used also for ventilation. If the oven should get too hot, open these two drafts and also the vent-pipe on top, which will cool the oven down to the desired temperature.

Bread cannot be baked in all of the shelves at the same time without changing the position; that is, shifting it from one rack to another. In baking pies, it is not necessary to do this. In using these ovens many make the mistake of firing them up too hot. To get the best work, there should be just enough fire—never too much.

If coal is used, do not overload the fire box. Feed a little at a time. What is wanted is a good bed of live coals, and even heat.

If wood is used, it should be **hardwood**, and draft should be open until fire is in coals, and then closed almost tight. Be sure to empty ash pan often.

If you will follow the above directions, you will have no trouble with the oven.



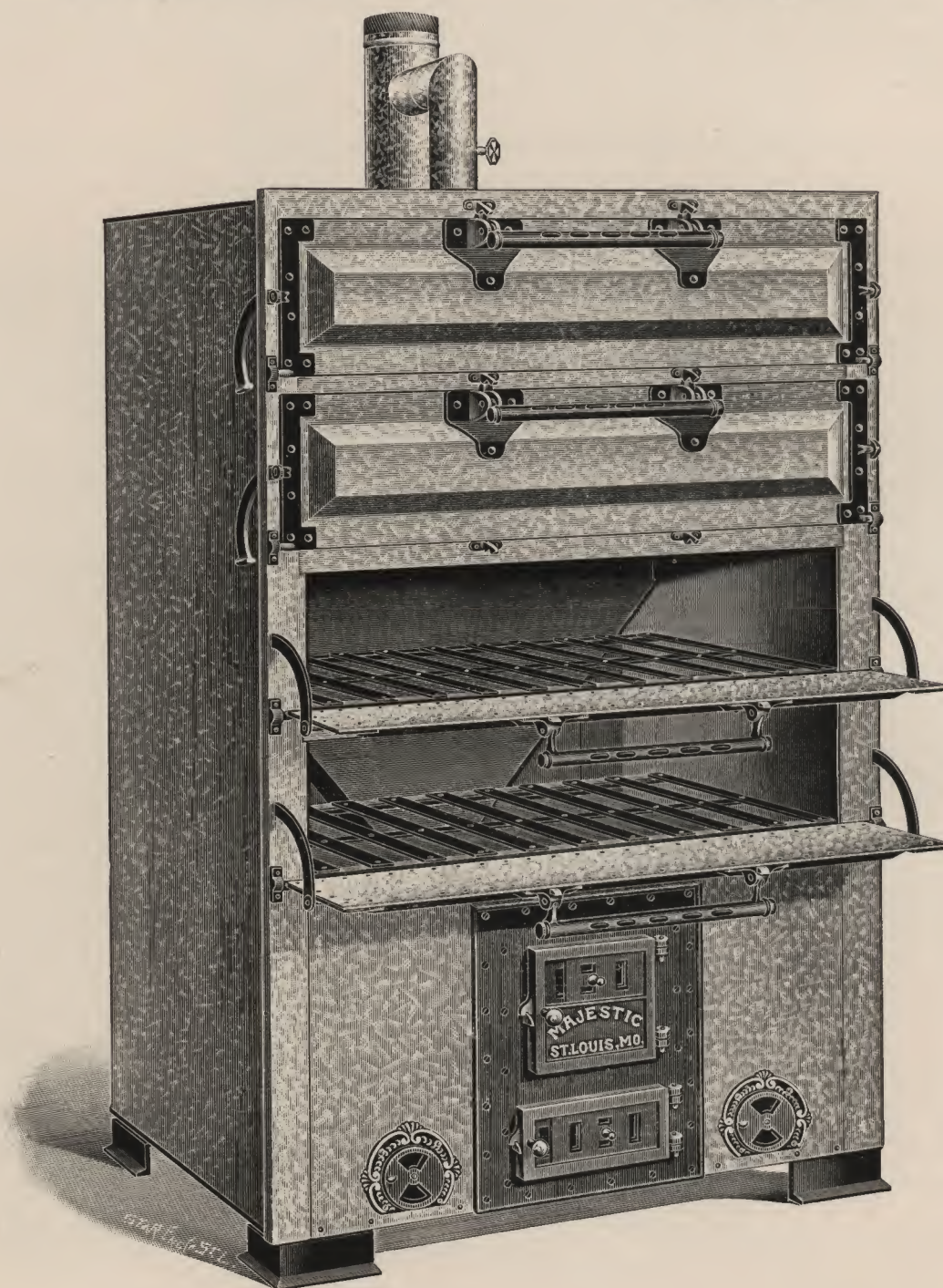
## Majestic Portable Baking Oven

FOR COAL OR WOOD

For Natural or Manufactured Gas

Lined With Mineral Wool

With Drop Doors



For description, see opposite page.

For Baking Ovens, for wood only, see pages 176 and 177. For coal or wood, with swinging doors, see pages 178 and 179.



## Majestic Portable Baking Ovens, With Drop Doors To Each Shelf

### FOR COAL OR WOOD OR FOR GAS

The perfect portable oven. For use where large quantities of bread and pastry are required.

Made of extra heavy galvanized iron, with double walls filled with mineral wool, which gives the uniform heat required for baking.

Doors are galvanized iron, with **malleable iron** ends, hinges, hangers, handles and catches. Separate door to each rack, which, when opened, forms a strong shelf for handling pans. You can get at one shelf without cooling the entire oven.

Pipes are made so that no ashes or soot can accumulate in them, all elbows or turns being rounded and made of the best gray iron.

**Fire Box**—21 inches long,  $8\frac{1}{2}$  inches wide,  $10\frac{1}{2}$  inches deep, inside measure. Has bar grates, which can be removed in sections without disturbing linings.

Fire box is lined with fire brick, and top is heavy one-piece corrugated casting. Ample space under grates, and large ash pan.

Between fire box and lower shelf is a layer of fire brick, which distributes the heat evenly over the entire oven.

### Made in Two Sizes, for Coal or Wood

Number of Baking Oven	No. of Racks and Doors	Size of Door Opening	Size of Each Rack	Size of Oven Over All	Shipping Weight	Code Word	Estimated Capacity 4x8 Loaves, Leaving Plenty of Room for Shifting and Handling. Has Baked 15 Per Cent More.
134	4	8x36	36x22	64x41x30	825	Thankful	64
135	5	8x36	36x22	74x41x30	900	Thorn	80

**Directions**—Connect smoke-pipe outlet to good chimney, not less than 7x7 inches. The small damper in the vent-pipe on top of the oven should be kept closed except when the oven is too hot. This can be regulated by turning it either to the right or left. The two drafts in front of the oven are used also for ventilation. If the oven should get too hot, open these two drafts and also the vent-pipe on top, which will cool the oven down to the desired temperature.

Bread cannot be baked in all of the shelves at the same time without changing the position; that is, shifting it from one rack to another. In baking pies, it is not necessary to do this. In using these ovens many make the mistake of firing them up too hot. To get the best work, there should be just enough fire—never too much.

If coal is used, do not overload the fire box. Feed a little at a time. What is wanted is a good bed of live coals, and even heat.

If wood is used, it should be **hardwood**, and draft should be opened until fire is in coals, and then closed almost tight. Be sure and empty ash pan often.

If you will follow the above instructions, you will have no trouble with the oven.

### FOR NATURAL OR MANUFACTURED GAS

When ordered for gas the shelves are deeper, on account of leaving out the flues in back. Gas burners are furnished in place of fire box.

### Made in Two Sizes for Gas

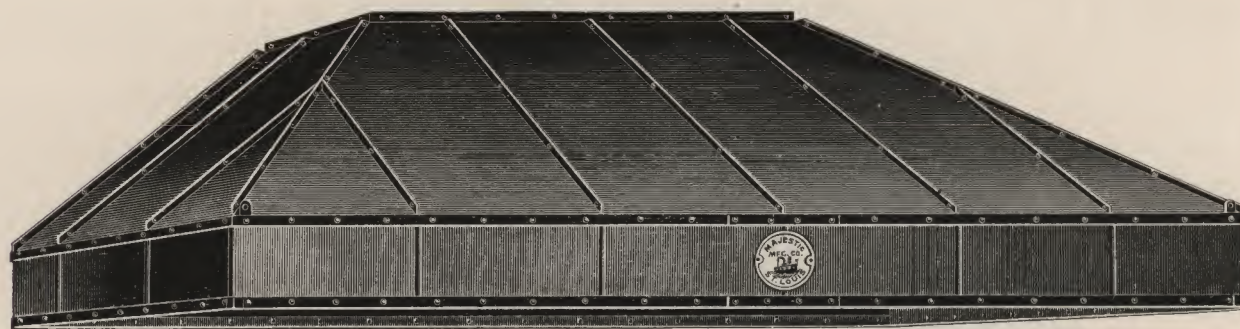
### Be Sure to State Whether Wanted for Natural or Manufactured Gas

Number of Baking Oven	No. of Racks and Doors	Size of Door Opening	Size of Each Rack	Size of Oven Over All	Shipping Weight	Code Word	Estimated Capacity 4x8 Loaves, Leaving Plenty of Room for Shifting and Handling. Has Baked 15 Per Cent More.
134-G	4	8x36	36x26	64x41x30	675	Thinker	80
135-G	5	8x36	36x26	74x41x30	750	Thunder	100



## Majestic Canopies

### FOR HOTEL RANGES



Made of heavy steel, ribbed; lower edge and corners re-enforced with heavy angle iron. Can be made to go up flush against the chimney breast, or suspended over the range by chains from the ceiling.

This canopy must have a separate flue, and this should be run alongside the flue to which the range is connected. In this way, the flue becomes heated, causing the necessary draft to carry off the fumes. It will not work with a separate stack, as heat is required to give the draft or pulling power.

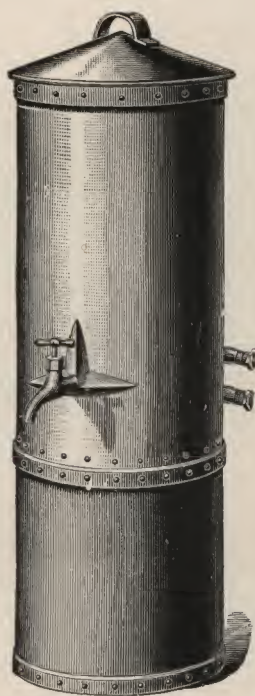
Can be made in any length or width to cover the range only, or to cover range, broilers, steam jacketed kettles etc. When canopy is to be made in this manner, always give the length and width of canopy wanted, and height of ceiling, and whether to be suspended by chains from the ceiling or to go flush against the chimney.

Made in the following sizes, regularly:

CODE WORD

No. 40 Canopy.	Suitable for Range No. 55, 56 or 579.....	44 x 62 inches.....	RANSOM
No. 45 Canopy.	Suitable for Range No. B-58, 59, 523-2, 1023 or 2235..	44 x 76 inches.....	REMEDY
No. 48 Canopy.	Suitable for Range No. B-60.....	44 x 80 inches.....	RUFF
No. 50 Canopy.	Suitable for Range No. 110 or 61.....	44 x 100 inches.....	RUMPLE
No. 55 Canopy.	Suitable for Range No. 112.....	44 x 114 inches.....	RUSTIC
No. 60 Canopy.	Suitable for Range No. 165.....	44 x 144 inches.....	ROSTRUM
No. 63 Canopy.	Suitable for Range No. 168.....	44 x 170 inches.....	RURAL
No. 65 Canopy.	Suitable for Center Range No. 220.....	78 x 150 inches.....	RODENT
No. 75 Canopy.	Suitable for Range No. 1904-2.....	48 x 102 inches.....	REVOLVER
No. 85 Canopy.	Suitable for Range No. 1905-2 or 1907-2.....	48 x 112 inches.....	REWARD





Open Top Copper Tank

## Open Top Copper Tanks

For use where water pressure is not available.

When connected to water back or water front in Majestic Hotel Range, must be not less than 50 gallons.

Made of 18-ounce copper, with heavy steel base, re-enforced at top and bottom  
All complete with lift off cover, draw off faucet and pipe connections to water back.

### CODE WORD

40 gallons; diameter 20 -in.; height, tank only, 30-in.....	MOUNT
50 gallons; diameter 21 $\frac{3}{4}$ -in.; height, tank only, 30-in.....	MOCCASIN
60 gallons; diameter 21 $\frac{3}{4}$ -in.; height, tank only, 38-in.....	MOIST
75 gallons; diameter 21 $\frac{3}{4}$ -in.; height, tank only, 45-in.....	MANTEL
85 gallons; diameter 21 $\frac{3}{4}$ -in.; height, tank only, 54-in.....	MOUSE
All bases are 23 $\frac{1}{2}$ inches high.	

## Pressure Boilers

Galvanized iron pressure boilers are furnished complete with stand, tube and brass couplings. Unless otherwise ordered, are always shipped with couplings for lead pipe.

Couplings for iron pipe can be furnished if so desired and ordered.

Boilers are tested to 200 pounds by manufacturers.

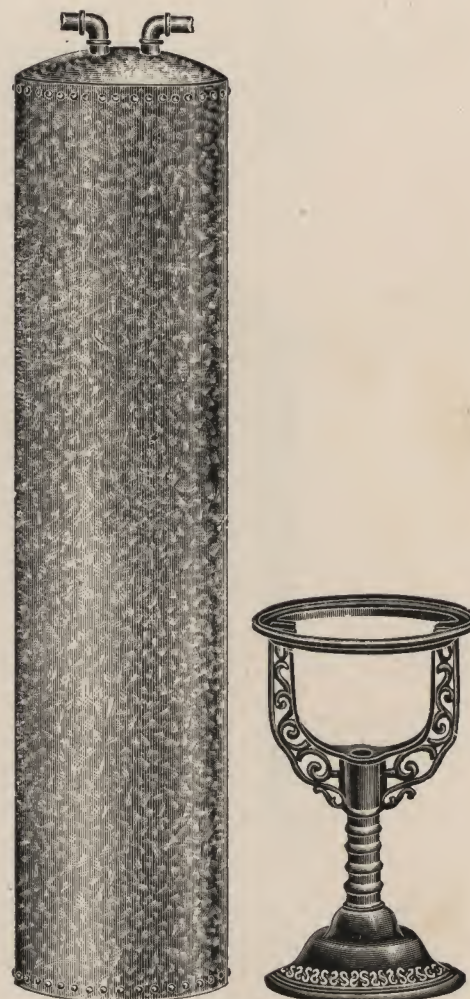
Claims for defective boilers, unless made to us within 30 days of date of invoice, cannot be considered.

### CODE WORD

40-gallon boiler, stand and couplings.....	NEAT
52-gallon boiler, stand and couplings.....	NOTE
66-gallon boiler, stand and couplings.....	NUT
79-gallon boiler, stand and couplings.....	NURSE
100-gallon boiler, stand and couplings.....	NATIVE

Above prices do not include necessary iron pipe to connect to range. This is sent only when ordered, and an extra charge is made for cutting and fitting.

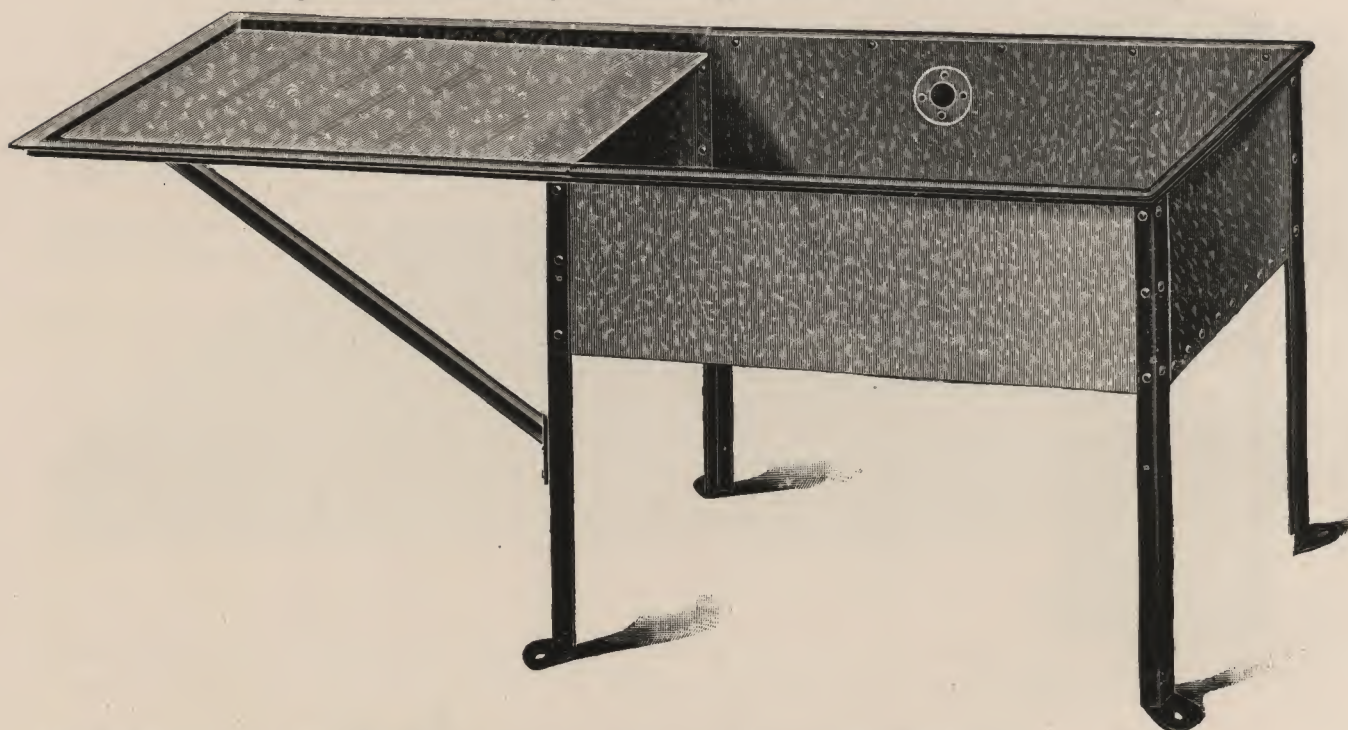
If pipe is desired, give location of boiler, that is, at which end of range it sets, and how near the range.




Galvanized Iron Pressure Boiler, with Stand and Brass Couplings

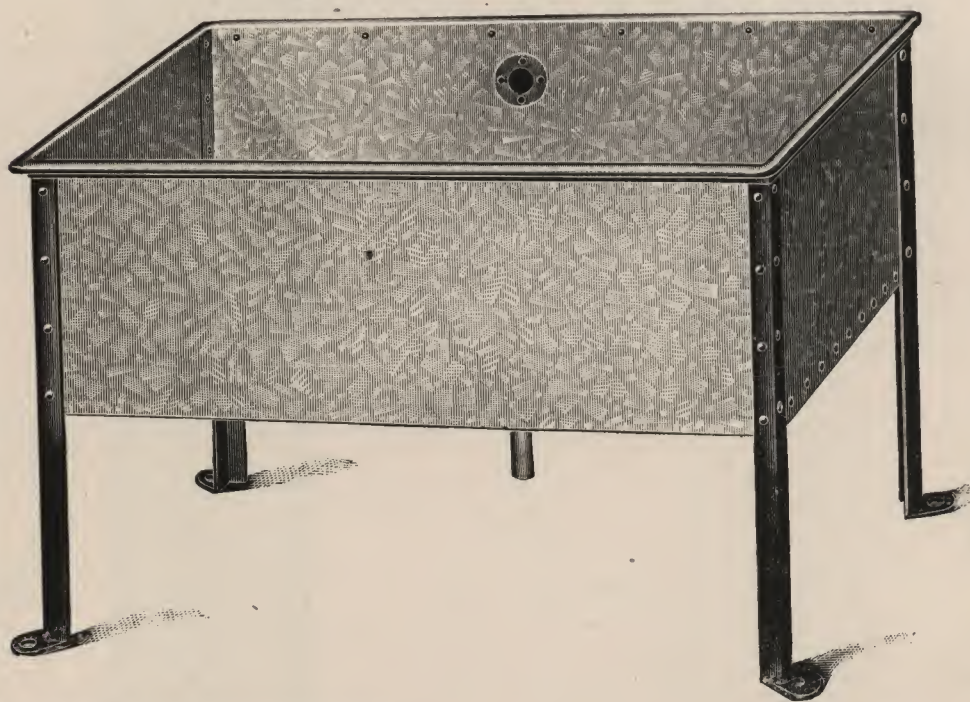



## Majestic Pantry or Vegetable Sink No. 85



No. 85.  Body of sink, 30 inches long, 24 inches wide, 12 inches deep; drain board, 24x24 inches. Made of heavy galvanized iron, thoroughly riveted throughout, with angle iron riveted around the top. Angle iron corners and legs to fasten to floor. Furnished complete with waste and overflow connection, with brass plug and chain. Code Word—MARKSMAN

## Majestic Pot Sink No. 75

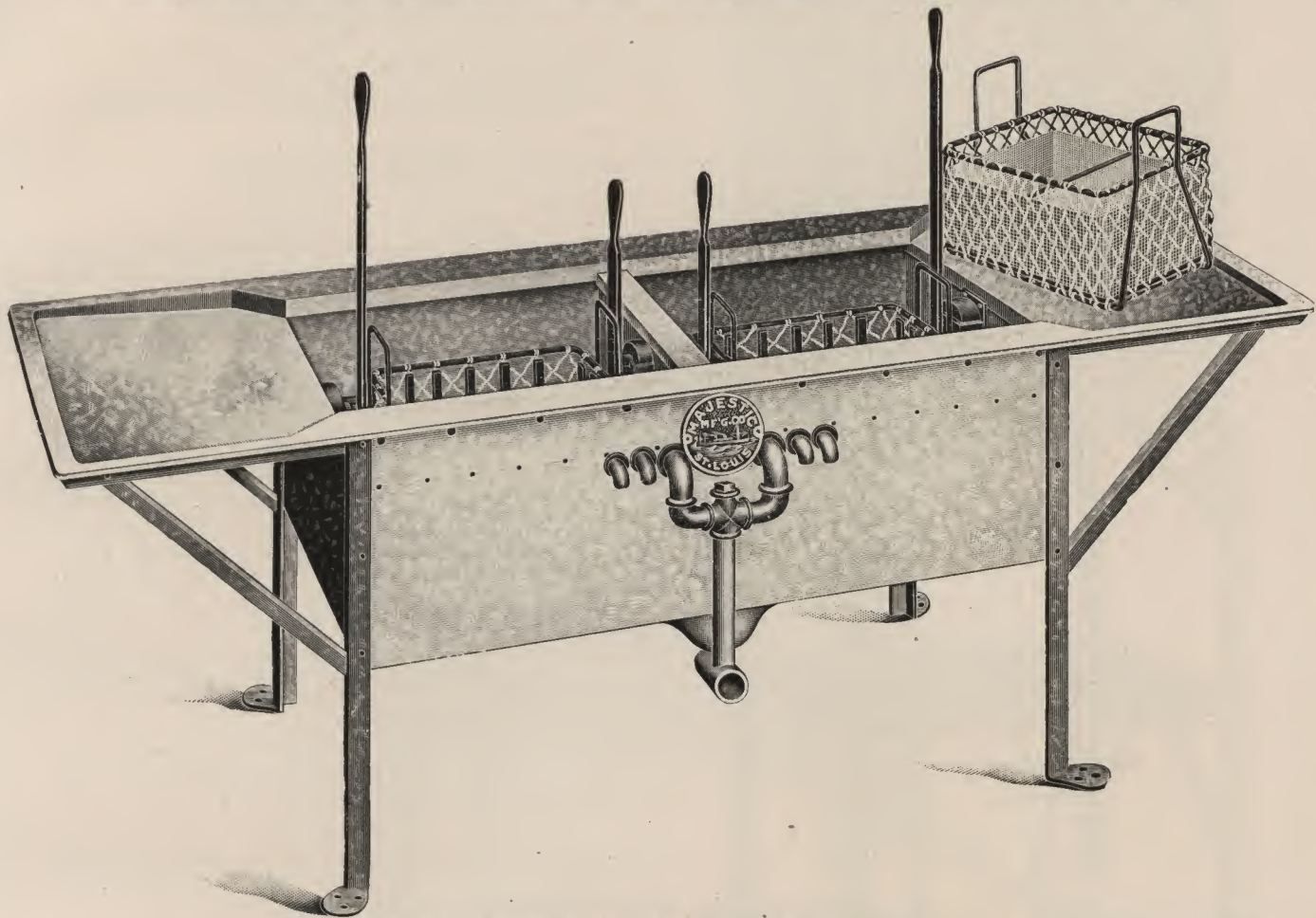


No. 75.  36 inches long, 24 inches wide, 16 inches deep. Made of heavy galvanized iron, thoroughly riveted throughout, with angle iron riveted around the top. Angle iron corners and legs to fasten to floor. Furnished complete with waste and overflow connection; with brass plug and chain. Code Word—MARIGOLD

Hotel Sinks can be made in any desired size, with one, two or more compartments, of galvanized or black iron of any weight specified, and can have drain boards at each end and have false bottoms of perforated galvanized iron or of hardwood strips; tops can have hardwood rims. Prices on application



## Improved Majestic Dish Washing Machine No. 195



NOW MADE WITH REMOVABLE ROLLER BEARINGS

Code Word—DISCIPLE

**Dimensions**—Total length, 7 feet. Width, 30 inches. Height from floor, 32 inches. Two compartments, each 24x27 inches by 16 inches deep. Two Drain Boards, each 18x30 inches. Shipping weight about 350 pounds.

Made of extra heavy galvanized iron, riveted and soldered, with angle iron corners and legs to secure to the floor.

Has two compartments, one for suds and one for rinsing dishes. Each compartment has heavy wrought iron swinging cradle for dish basket, operated by one or two levers as desired, which is suspended at each side on hardened steel roller bearings, which make it the easiest running machine on the market. Cradle and bearings can be lifted out at any time, even if tanks are full of water.

Each compartment has waste outlet with brass plug and chain, and overflow outlet which will remove grease from surface of water. Waste and overflow from both compartments are brought together into one waste connection to sewer, and are furnished with removable plugs to give ready access for cleaning.

Combination Noiseless Steam Injector and water supply is furnished for each compartment.

Machine is furnished with two dish baskets of heavy woven wire, lined with hardwood strips, and with one silver basket, lined with close mesh tinned wire, and with central partition.

**Connections required**— $\frac{3}{8}$ -inch steam,  $\frac{3}{8}$ -inch water and  $1\frac{1}{2}$ -inch waste.

**Operation**—Water in both compartments is heated by steam injector to as nearly boiling point as possible, and strong suds is made in suds tank by using plenty of soap or washing powder. Water in rinsing tank is left clear.

Steam should be kept partially turned on to keep water hot, and to remove grease from surface through overflow.

Dishes should be well scraped and placed in basket with plates, etc., on edge and across basket (this gives water better access). A few rocking motions will clean them, when the basket is lifted into rinsing tank and rocked there a few times. When water is hot, the dishes will be dry when basket is lifted to drain-board, requiring no wiping.

**USE PLENTY OF SOAP AND HOT WATER**

### SPECIAL

When steam is not available, we can, if desired and so ordered, place burners for natural or artificial gas under both suds and rinsing tanks, or, if you have ample supply of hot water from heater, you can dispense with either gas or steam.





## The Majestic Automatic Roll Warmer and Reviver

Keeps rolls or corn bread in perfect condition until served and will freshen and warm old rolls and make them appetizing.

Body is made of heavy, galvanized iron, with removable inside walls and top of heavy canvas. Steam coils are placed on bottom and between outer wall and the canvas lining and by a simple device, live steam can be injected to supply moisture. This moisture is retained by the canvas walls and top, preventing dropping of condensed steam, and allowing perfect regulation of the humidity.

Doors open evenly and smoothly by pressure on treadle, giving the waiter use of both hands, and close quietly and easily when pressure is removed. There are no springs or chains to get out of order.

Stand is heavy angle iron with shelf under and with flanges to screw to floor.

**Dimensions**—Roll warmer, 26 inches wide, 24 inches deep, 30 inches high, without stand. Total height, 5 feet 6 inches, with stand.

Requires  $\frac{3}{4}$ -inch steam supply and return connections, and should have waste connection same size, although pan can be placed on shelf to catch excess moisture.

**Shipping Weight**—280 lbs.

**Code Word**—RIDDLE

## Majestic Roll Warmer and Reviver

### Spring Closing Doors

This is intended for pantry use, or where it is not desirable to have treadle attachment.

It is made exactly the same as the Automatic, except that the doors have adjustable spring closing fixtures, and that unless specially ordered, it is sent as illustrated, without stand.

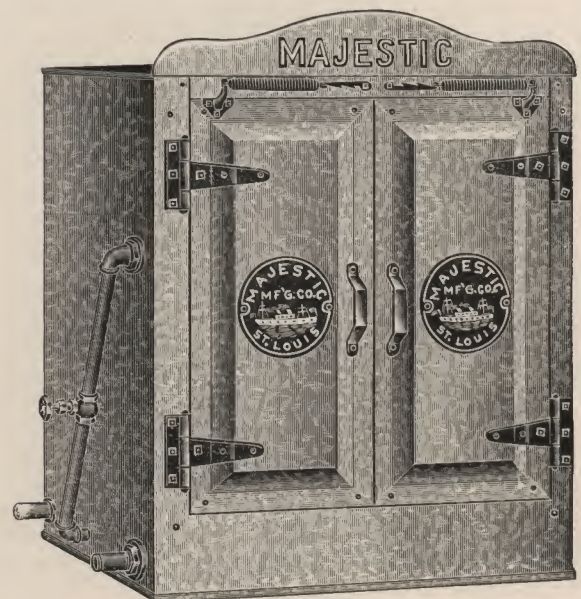
**Dimensions**—26 inches wide, 24 inches deep, 30 inches high.

**Connections**—Same as Automatic Roll Warmer, above.

**Shipping Weight**—175 lbs.

**Code Word**—RHYME.

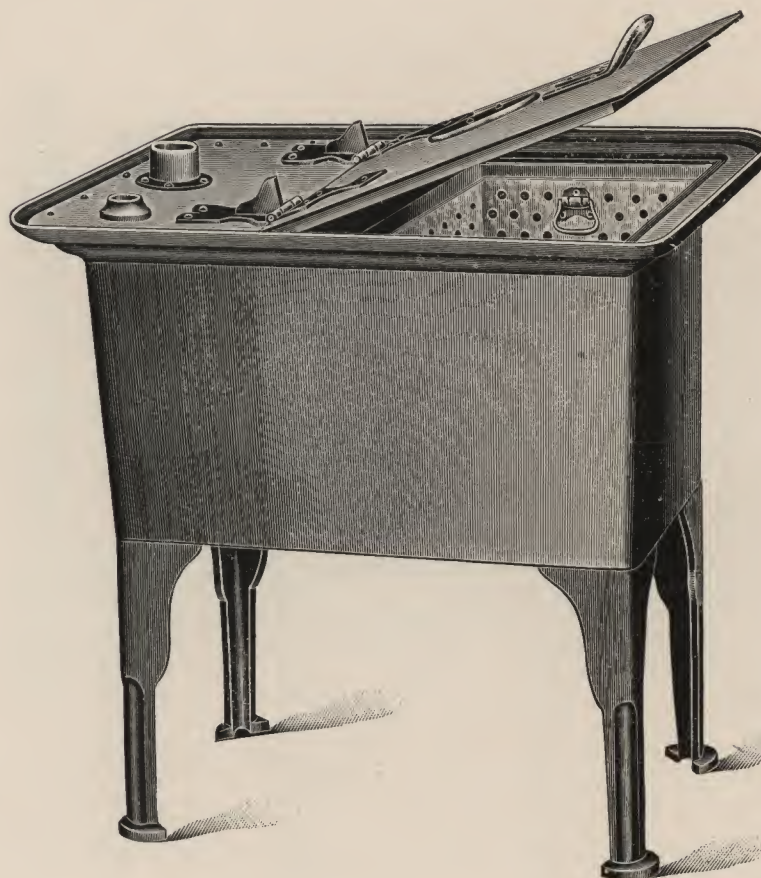
Angle Iron Stand, similar to that illustrated above, but without treadle, etc., can be furnished for this warmer.





## Seamless Cast Iron Vegetable Boilers and Steamers, or Roasters

NEW AND IMPROVED PATTERN



Majestic vegetable steamers are now made with water joint at top, preventing escape of steam.

These steamers are jacketed on bottom, and have also noiseless perforated steam injector to admit live steam. Injector is fitted with valve, so that live steam can be turned off and the steamer used as **roaster** or **jacket kettle**.

Fitted with heavy galvanized iron perforated baskets, galvanized iron hinged cover with brass hinges and handles, brass vent collar and brass collar in top for water connection. Also has draw-off faucet.

Made in two sizes

In ordering by telegraph, use code word.

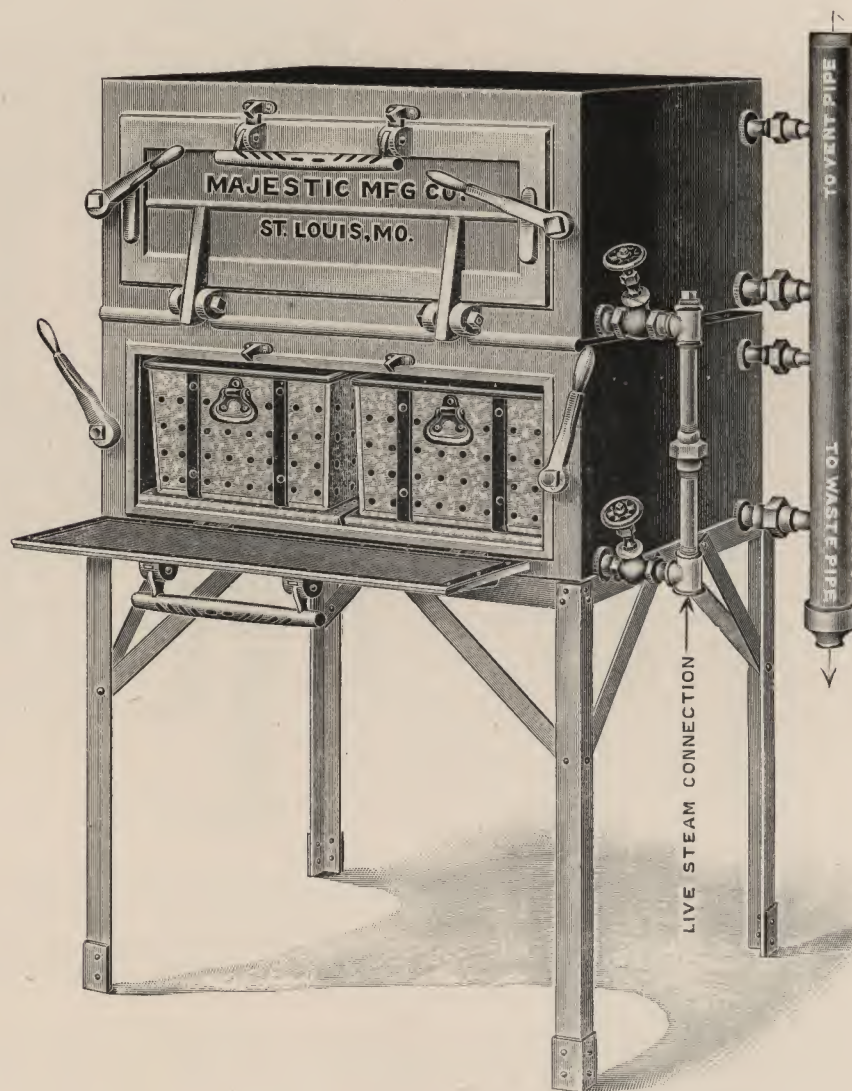
<b>Two-Bushel</b> —Has two galvanized baskets.....	CODE WORD
Floor Space—22 inches wide, 32 inches deep.	RISK

<b>Four-Bushel</b> —Has four galvanized baskets.....	RIVAL
Floor Space—38 inches wide, 32 inches deep.	

Steamers can be furnished with complete copper tops. For extra cost, see Price List.



## Majestic Sectional Compartment Steamer



MADE IN ONE, TWO, THREE AND FOUR COMPARTMENTS.

For Description, See Opposite Page.



## Majestic Sectional Compartment Steamer

ALL CAST IRON

MADE IN ONE, TWO, THREE AND FOUR COMPARTMENTS

FOR LIVE STEAM ONLY

For cooking and steaming vegetables, shell fish, cereals, custards, puddings, etc.

Each compartment entirely separate and steam tight. Impossible to burn or scorch the most delicate food.

**Construction**—Each compartment is a very heavy one piece gray iron casting and is fitted with a heavy drop door, on the inside face of which is a pure rubber gasket, which, by drawing down the levers on each side, is forced against the face of compartment into a steam tight joint. When doors are dropped they form a rigid shelf, very convenient in handling the baskets, and taking up little room in kitchen.

**Operation**—Steam can be admitted to each compartment through a separate valve, which connects to a perforated coil running under a false bottom of perforated metal, upon which the baskets rest. This coil gives perfect distribution of the steam through the food. Only one steam connection is needed from main pipe.

At the bottom of each compartment in the rear is a drain pipe for water from the condensed steam and above this an outlet for vapor and fumes. No fumes or odors from one compartment can enter another. Both of these outlets run into a large wrought iron stand pipe, which connects at the bottom to waste pipe and at the top to vent pipe, which can be run into canopy or flue.

**Dimensions**—Each compartment 30 inches across front,  $24\frac{1}{2}$  inches deep, 13 inches high, door opening  $8\frac{1}{2} \times 26$  inches.

Each compartment furnished with two perforated baskets, each  $12\frac{1}{2}$  inches wide, 22 inches long and 8 inches deep, made of heavy steel and **galvanized after made up.**

Steamer is mounted on heavy angle iron stand, thoroughly riveted and braced and is furnished complete with baskets, valves, waste and vent pipes, all ready to connect.

Made in the following sizes:

	WEIGHT	CODE WORD
1 Compartment.....	460 lbs.	SINGER
2 Compartment.....	875 lbs.	SLAYER
3 Compartment.....	1290 lbs.	SINEW
4 Compartment.....	1720 lbs.	SINNER



## Copper Steam Jacket Kettles



Hand-hammered, re-tinned steam copper jacket kettle, with draw-off faucet, safety valve, wrought iron stand and cover, complete. All ready for steam connections.

Unless otherwise ordered, are always shipped with lift-off cover, as illustrated.

Hinged cover can be furnished if so desired and ordered. For extra charge, see Price List.

Steam gauge can be furnished. See Price List.

	As illustrated with lift-off cover	If wanted with hinged cover
	CODE WORD	CODE WORD
20 gallons.....	TAMPER	TENOR
25 gallons.....	TAFFY	TESTY
30 gallons.....	TACK	THATCH
35 gallons.....	TALE	THICK
40 gallons.....	TALLY	THREAD
45 gallons.....	TARE	THIRST
50 gallons.....	TATTER	TEXTURE
60 gallons.....	TASSEL	THIEF
70 gallons.....	TASTY	TICKET
75 gallons.....	TEAR	TIPTOP
80 gallons.....	TEETH	TITLE



## Majestic Cast Iron Jacketed Seamless Steam Kettle

FOR INSTITUTIONS, HOTELS AND HOSPITALS



Designed especially for institutions and hotels requiring large capacity and quick service. The jacket is tested to high pressure, and is of ample capacity to boil contents quickly.

Unless otherwise ordered, are always shipped as illustrated, with galvanized iron hinged cover and 2-inch vent collar.

Can be furnished with copper cover or with automatic counter-balanced cover, or can be nickel plated and polished on inside. Price for above on application.

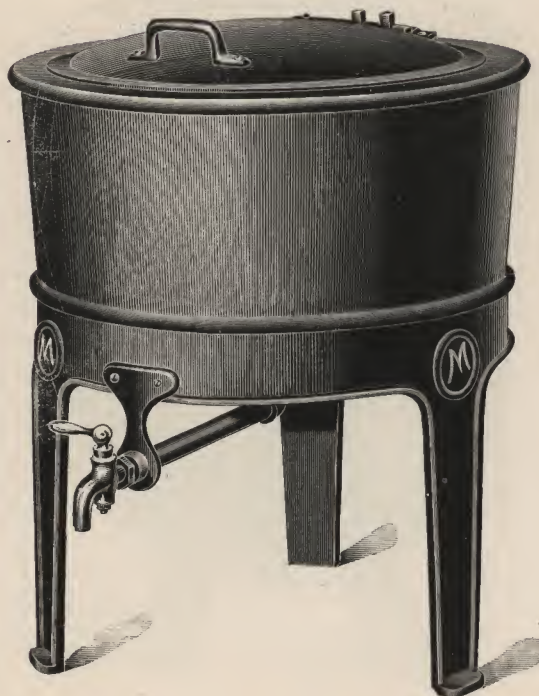
Made in the following sizes:

	CODE WORD
40 gallons.....	TROLLEY
60 gallons.....	TUMULT
80 gallons.....	TRIPLET



## Majestic Round Steam Roasting Oven

CAST IRON



Code Word—TRAVEL

Has improved unbreakable cover, which is tinned on inside and mounted on heavy brass hinges. Body of oven is a one-piece casting, without joint or packing, and is jacketed so that the bottom can be heated without heating the sides; or the sides can be heated without heating the bottom. It requires two steam connections. Inside measure,  $24\frac{1}{2}$  inches diameter, 17 inches deep. Holds about 35 gallons, and will roast from 80 to 100 pounds of meat at one time. Weighs 900 pounds. All complete, ready for steam connection.

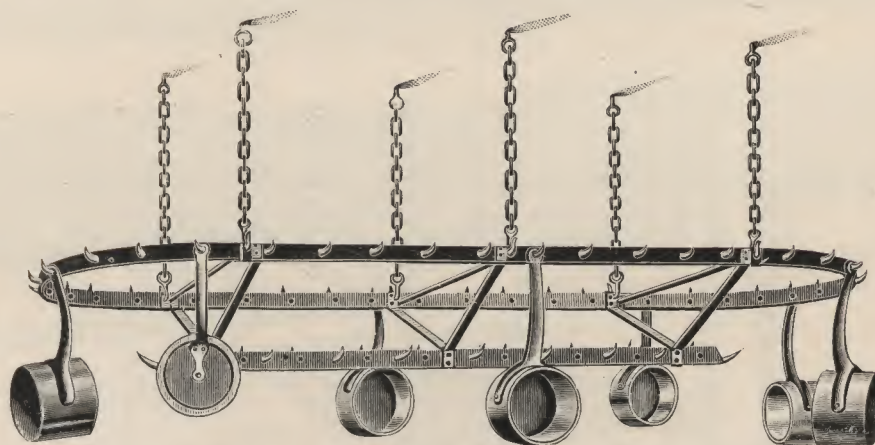
### ADVANTAGES

- 1st. The Steam Oven will roast all meat thoroughly.
- 2d. It turns out the meat very juicy and tender.
- 3d. It carbonizes and browns the meats very handsomely without loss or waste.
- 4th. It does not burn or dry up any part of the meat.
- 5th. It roasts small or large pieces of meat equally well.
- 6th. There is absolutely no waste; all the meat is eatable, and not only so, but juicy and tender.



## Sauce Pan Rack

WROUGHT IRON



To be Attached to Ceiling Over Cook's Table.

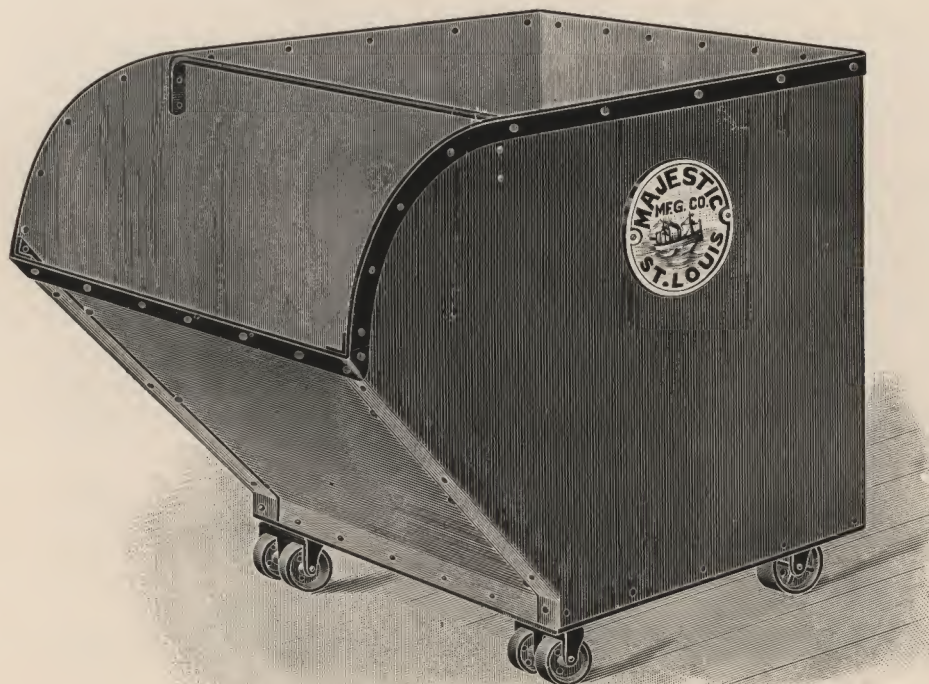
Made in two styles, viz.: With triple bar, as illustrated, or with plain bar, without central rack; and in any length required. Illustration shows chains for attaching to ceiling. If these are desired, give height of ceiling, and state how they are to be fastened to ceiling.

These hanging racks are very useful, as they keep the saucepans, covers, etc., out of the way entirely, but within easy reach when wanted.

Triple Bar (state length).....	CODE WORD
Plain Bar (state length).....	RELISH
	RIBBON

Rods or chains to suspend rack from ceiling not included in price.

## Coal Truck



Made of 14-gauge wrought steel plates, with heavy band and angle iron reinforcements. Size, 36 inches long by 24 inches wide by 28 inches deep. Extra wood bottom; mounted on heavy swivel wheels. Capacity, 8 bushels.

With Iron Wheels.....	CODE WORD
	THEORY
With Rubber-tired Wheels.....	THISTLE



## Cooks' Tables, Sectional Maple

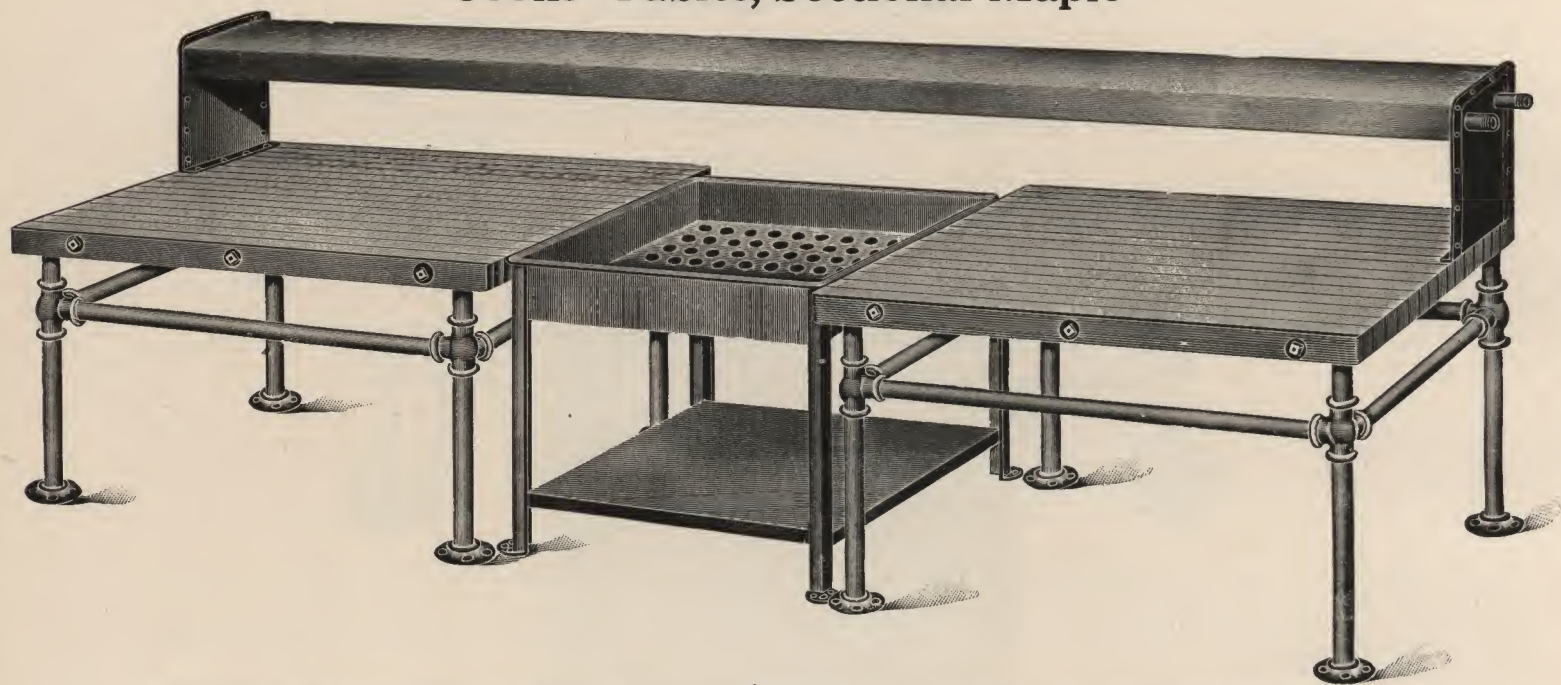


Illustration shows Cooks' Table with top made of selected hard maple strips, 2x3 inches, set on edge, glued and bolted through and mounted on legs made of 1½-inch pipe, with braces and railing fittings and floor flanges. These tables can be made any width and length desired, the standard width being three feet.

Table can be made with or without hot plate shelf shown, which is 12 inches wide, with steam coil underneath, and can have Bain Marie, either as shown, or mounted in wood top. (See below.)

White Enameled Meat Platters, Soup Tureens or Vegetable Jars can be mounted in top of table and Copper or Galvanized Iron Cook Sinks of any size can be inserted.

Polished Steel Hot Plate of any size can be placed at either end, or inserted flush with top of any part of table, and heated by steam coil or gas burner.

**Scrap Tables**—Of any size or shape, with soft wood tops covered with galvanized iron or zinc or with Ash or Maple tops. (See also Sanitary Tables on following pages.) Give sketch of table wanted.

**Tray Tables**—Of any size, smooth board tops, mounted on iron pipe or wood legs. Give dimensions wanted.

**Vegetable Tables**—Any size, tops of sectional Maple or smooth boards, iron pipe or wood legs. Give dimensions wanted.

**Pastry Tables**—Any size, tops of smooth wood, with or without marble slab. Legs of wood or iron pipe. Give dimensions wanted.

### BAIN MARIES (See Illustration Above).

Made either of 25-pound cold-rolled copper or extra heavy galvanized iron, riveted and soldered, and with perforated galvanized false bottom.

When mounted on angle iron stand as above, or when inserted in Cooks' Table, they are fitted with waste connection and brass plug and chain, and can be heated with steam coil or gas burners. Can also be made with bottom strapped with wrought iron to set on Range. (See bottom of page.)

**In Ordering**—State how Bain Marie is to be heated, using following numbers for size and material only.

**BAIN MARIE ONLY, NO STAND, WITH FALSE BOTTOM, WASTE CONNECTION, AND EITHER STEAM COIL OR GAS BURNERS.**

COPPER State Method of Heating				GALVANIZED IRON State Method of Heating			
	Width	Length	Depth		Width	Length	Depth
No. 2	24 in.	36 in.	10 in.	No. 1	24 in.	36 in.	10 in.
No. 4	30 in.	36 in.	10 in.	No. 3	30 in.	36 in.	10 in.
No. 6	30 in.	42 in.	10 in.	No. 5	30 in.	42 in.	10 in.
No. 8	36 in.	36 in.	10 in.	No. 7	36 in.	36 in.	10 in.
No. 10	36 in.	42 in.	10 in.	No. 9	36 in.	42 in.	10 in.

For angle iron stands for any of above, see Price List.

**BAIN MARIES ONLY—TO SET ON RANGE**—With outside Straps of Wrought Iron, Drop Handles, and Galvanized False Bottoms.

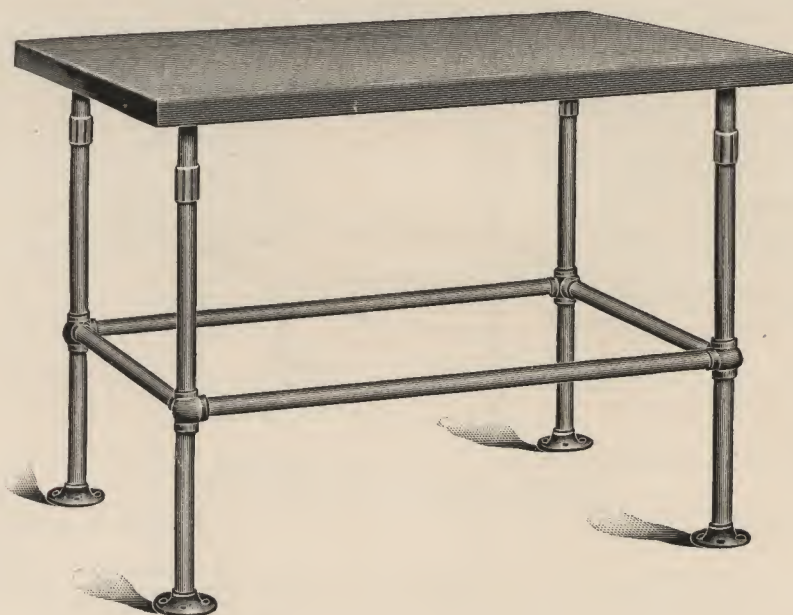
These are made to set at either end of any of our Hotel Ranges between Smoke Boxes and Shelf Brackets, so as to utilize room to best advantage

COPPER				GALVANIZED IRON			
	Width	Length	Depth		Width	Length	Depth
No. 22	17 in.	32 in.	8 in.	No. 33	17 in.	32 in.	8 in.



## Majestic Sanitary All-Metal Tables

### THE PERFECT HOTEL TABLE



All-Metal

Sanitary

Clean

Indestructible

Made in any Desired Size

Top, of Cold Rolled Smooth Steel Plate

Legs, of Wrought Iron Pipe

Floor Flanges and Fittings, of Malleable Iron

Steam Coils or Gas Burners can be placed under all or any part of surface, forming Hot Plate

Illustration shows the Majestic Sanitary All-Metal Hotel Table, which is made in any size desired.

Top is of cold rolled steel plate, with edges turned without seam, making it very rigid.

Legs and cross braces are of one-inch wrought iron pipe, with malleable floor and top flanges and railing fittings. At top of each leg is placed a short pipe with right and left threads. This makes them very easy to knock down and pass through doorways and to assemble and level on uneven floors.

#### ALL-METAL TABLES

Do not absorb grease or odors.

Do not swell with moisture.

Do not shrink with heat.

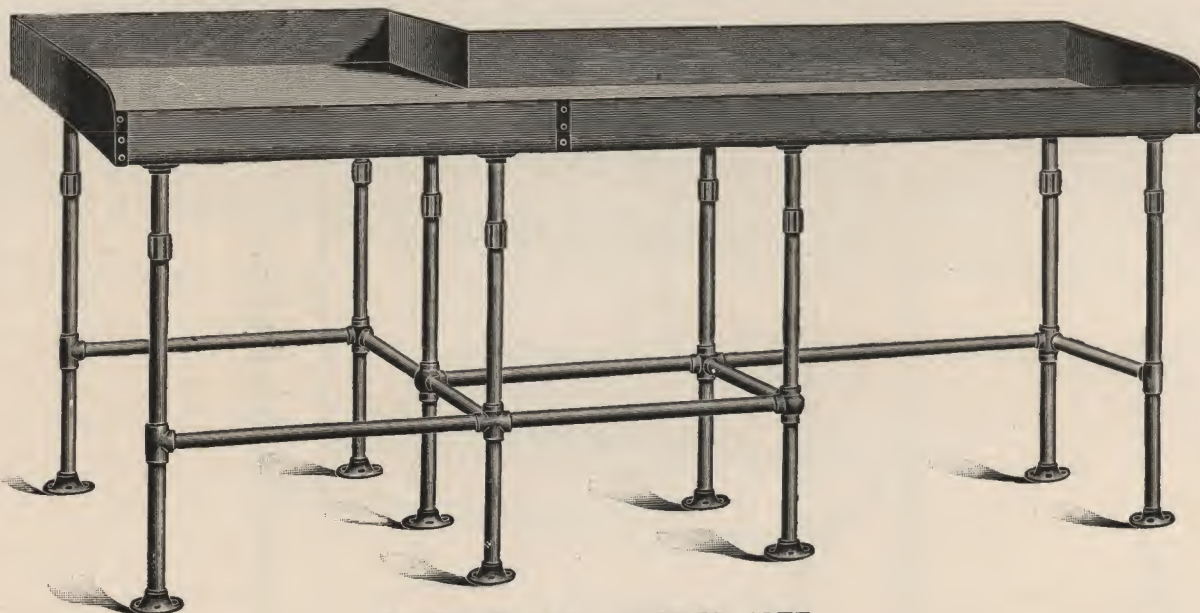
Cost less than good wood table.

Will last forever.

Cooks' Tables, Vegetable Tables and Tray Tables are usually made like illustration on this page. For Scrap and Dish Tables, see next page.



## Majestic Sanitary All-Metal Scrapping Tables



MADE IN ANY DESIRED SIZE

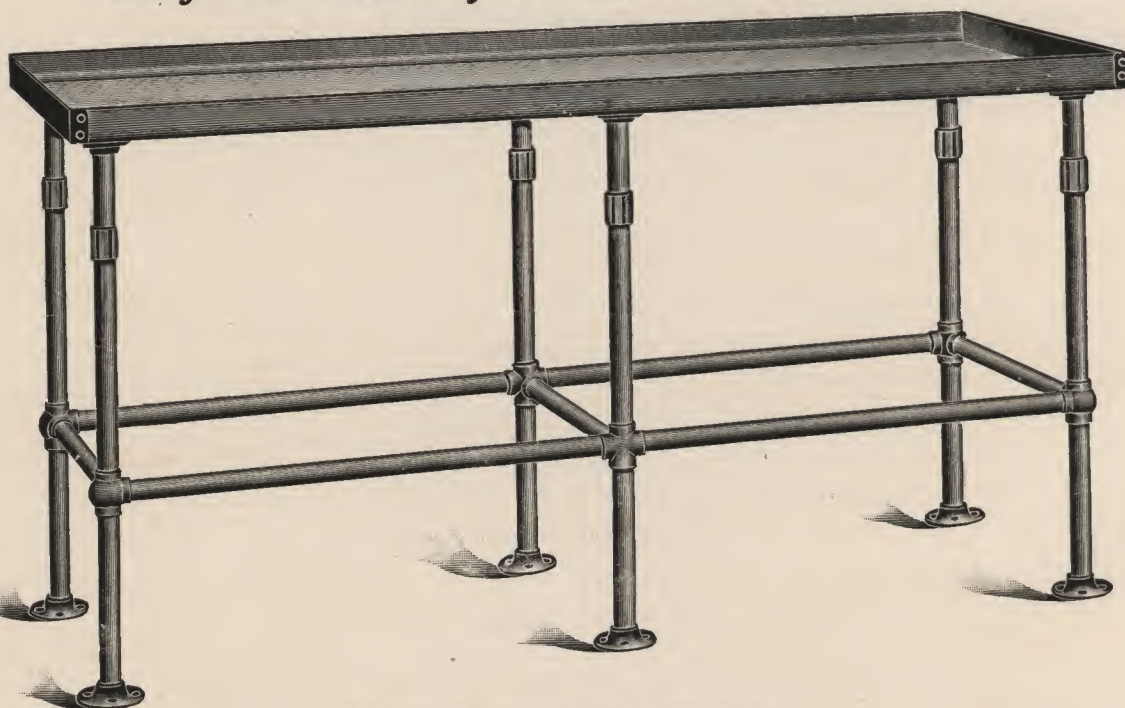
CANNOT BECOME FOUL

CANNOT HARBOR VERMIN

Illustration shows L-Shaped Majestic Sanitary All-Metal Scrapping Table, with flanges turned upward without seam. Five inches high on back and four inches on front (can be made any desired height, and shape of table can be altered to suit any conditions). Note arrangement of legs to permit garbage cans to be placed underneath.

For Details and Construction of Tables on This Page, see Preceding Page

## Majestic Sanitary All-Metal Dish Tables

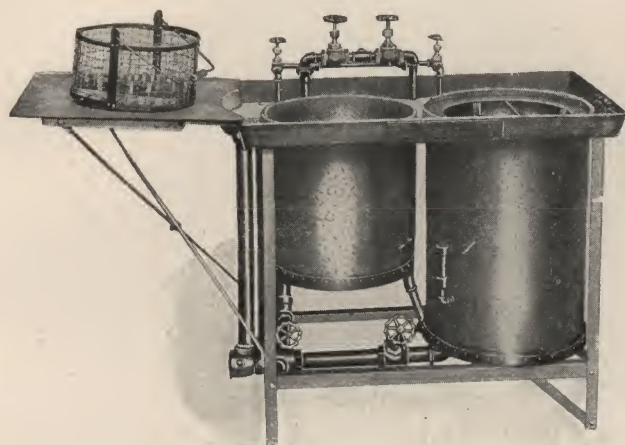


MADE IN ANY DESIRED SIZE

Illustration shows Majestic Sanitary All-Metal Clean Dish Table, with upturned edges, which can be any height desired, or can be turned downward as in table on preceding page. When used for clean dishes, steam coils or gas burners can be placed under these tables and dishes need not be allowed to lose their heat between the dish washer and plate warmer.



## Blakeslee Power Dish Washing Machinery



Nos. 2, 3 and 5 have one suds and one rinsing tank as above.

### The Blakeslee No. 2 Power Dish Washer

Capacity—2,000 dishes per hour.  
Power Required— $\frac{1}{4}$  horse power.  
Weight—About 300 pounds.  
Floor Space—20x40 inches.

See Special Notice, bottom of page.

### The Blakeslee No. 3 Power Dish Washer

Larger and heavier than No. 2.  
Capacity—3,000 dishes per hour.  
Power Required— $\frac{1}{2}$  horse power.  
Weight—700 pounds.  
Floor Space—30x46 inches.

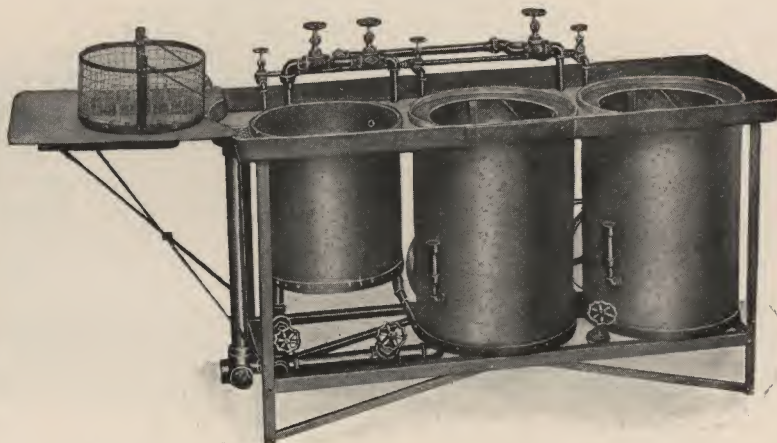
See Special Notice, bottom of page.

### The Blakeslee No. 5 Power Dish Washer

Has tanks and baskets one-third larger than No. 3, and is fitted with track and pulley for lifting and moving the baskets.

Capacity—4,000 dishes per hour.  
Power Required— $\frac{1}{2}$  horse power  
Weight—750 pounds.  
Floor Space—32x48 inches.

See Special Notice, below.



Nos. 4 and 6 have two suds and one rinsing tank as above.

### The Blakeslee No. 4 Power Dish Washer

Built with two suds tanks, giving it double capacity of No. 3. Only one tank need be used when work is light, saving half the power.

Capacity—6,000 dishes per hour.  
Power Required—1 horse power.  
Weight—750 pounds.  
Floor Space—32x63 inches.

See Special Notice, bottom of page.

### The Blakeslee No. 6 Power Dish Washer

Has extra large tanks and baskets as in No. 5, and is fitted with track and pulley for lifting and moving baskets.

Capacity—8,000 dishes per hour.  
Power Required—1 horse power.  
Weight—1,150 pounds.  
Floor Space—36x76 inches.

See Special Notice, bottom of page.

### The Blakeslee No. 7 Power Dish Washer

For largest hotels and institutions. Has three suds tanks, one rinsing tank, and trolley for handling baskets.

Capacity—12,000 dishes per hour.  
Power Required—1 $\frac{1}{2}$  horse power.  
Weight—1,500 pounds.  
Floor Space—36x102 inches.

See Special Notice, below.

## SPECIAL

Blakeslee Dish Washers can be furnished to run with electric motor or with pulleys to connect to engine or line shaft. If motor is wanted, be careful to specify whether direct or alternating current, voltage and frequency. **Prices do not include motors.**

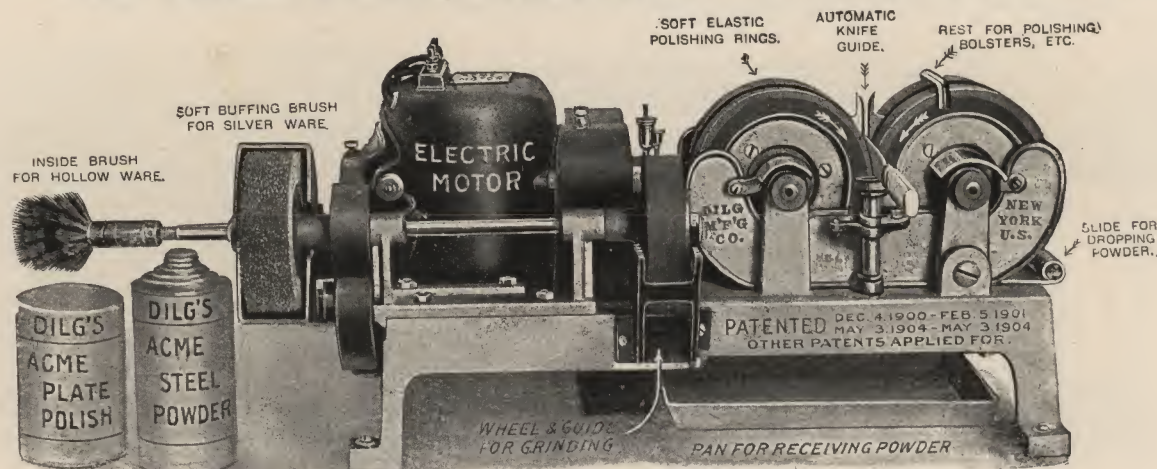
Nos. 2 and 3 can have tanks heated by steam, gas or gasoline. **State which in ordering.**

Nos. 4, 6 and 7 can have tanks heated by steam or gas. **State which in ordering.**

**Unless otherwise ordered, Machine will be shipped of right hand pattern, with suds tank on right, so that dishes travel from scrap-table on right of machine to clean-dish table on left.**



## The "Acme Cutlery Renovator" Nos. 8, 10 and 12



Large machine, with electric motor. No. 8 for 110 volts D. C. No. 10 for 220 volts D. C. No. 12 for usual frequency and voltages A. C., to polish and grind blades, and to polish silverware externally and internally. Attachment and machine can be disconnected and run independently. Attachment has own bearings. No brush, buff or grinding wheel on armature shaft to wear out bearings of motor. Has four (4) polishing rolls, about 6 inches diameter, and a capacity of 1,000 to 1,100 blades per hour. Table space required, 19x38 inches. Weight about 140 pounds. Equipped with automatic knife guide.

### The "Acme Cutlery Renovator" No. 6

Same size and capacity as above, but without motor. Fitted with tight and loose pulleys for belt. Table space required, 20x36 inches. Weight about 80 pounds.

### The "Acme Cutlery Renovator" No. 4

Medium machine for hand, to polish and also grind blades. Attachment and machine can be disconnected and run independently. Has four (4) polishing rolls, about 5 inches diameter, and a capacity of 400 to 500 blades per hour. Table space required, 12x15 inches. Weight about 35 pounds. Equipped with Automatic Knife Guide.

### The "Acme Cutlery Renovator" No. 3

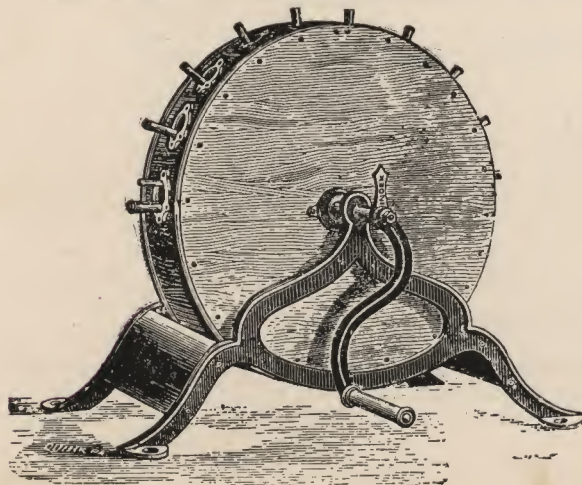
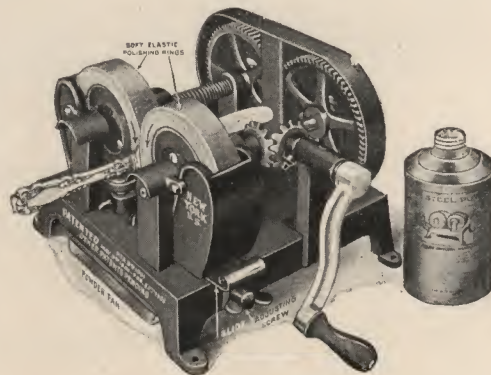
Same style as above, but smaller. Has two polishing rolls, about 4½ inches diameter, and a capacity of 150 to 200 blades per hour. Table space required, 9x14 inches. Weight about 20 pounds.

### The "Acme Cutlery Renovator" No. 2

Small machine for hand (without grinding attachment) to polish blades only. Has two polishing rolls, about 4½ inches in diameter, and a capacity of 150 to 200 blades per hour. Table space required, 7x12 inches. Weight about 20 pounds.

### The "Pioneer Knife Polisher"

Machine for hand (without attachment) to polish blades only. In comparing the illustration of the "Pioneer Knife Polisher" with those of the "Acme Cutlery Renovator" the "Pioneer" is much simpler. It has not the capacity of the larger machines, but it will serve the purposes of small or fair sized establishments and is lower priced. It has two polishing rolls, about 4½ inches diameter, and a flexible shaft. The table space required is 10x12 inches, and the weight is about 24 pounds. Capacity about 150 to 200 blades per hour.



## The "American Rotary Knife Cleaner"

No. 4—Cleans 6 knives, including carver.

No. 6—Cleans 8 knives, including carver.

No. 8—Cleans 10 knives, including carver.



## Automatic Ice Cube Cutters



**No. 1 Hand Cube Cutter**

Made in two sizes, to cut either 2-inch or 1½-inch cubes.  
In ordering state which size is desired.  
Capacity 2-inch cubes, 1,500 per hour.  
Capacity 1½-inch cubes, 2,100 per hour.  
Cuts ice to best advantage, leaving little waste.  
Takes cake of ice 10x10 inches or less, any height.  
Automatic feed. All work done on one table; no changing of ice.  
Materials the best; saws of best tool steel.  
Mounted on iron frame; durable and strong.  
Weight 200 pounds. Space required 24x28 inches.  
Suitable for medium sized hotels and restaurants.



**No. 2 Power Cube Cutter**

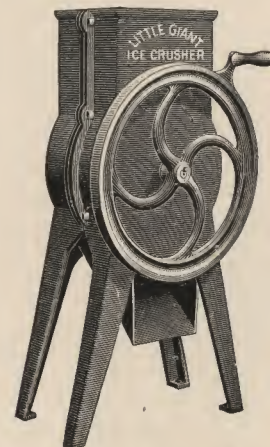
**The Speediest, Simplest and Smoothest Running Machine Made**

Made in two sizes, to cut either 2-inch or 1½-inch cubes.  
In ordering specify which size cube is desired.  
Capacity 2-inch cubes, 4,000 per hour; 1½-inch, 5,000 per hour.  
Takes cake of ice 12x12 inches or less, any height.  
Weight 250 pounds; space required 30x36 inches.  
Speed of pulleys, 900 revolutions.  
Power required, about 1½ H. P.



**Gem Hand Cube Cutter**

Made in two sizes, to cut either 2-inch or 1½-inch cubes.  
In ordering state which size is desired.  
Capacity 1½-inch cubes, 800 per hour.  
Capacity, 2-inch cubes, 600 per hour.  
Takes cake of ice 8x8 inches or less, any height.  
Cuts ice to best advantage, leaving little waste.  
Materials the best; saws of best tool steel.  
Mounted on iron frame; durable and strong.  
Weight 150 pounds. Space required 22x24 inches.



**Little Giant Ice Crushers**

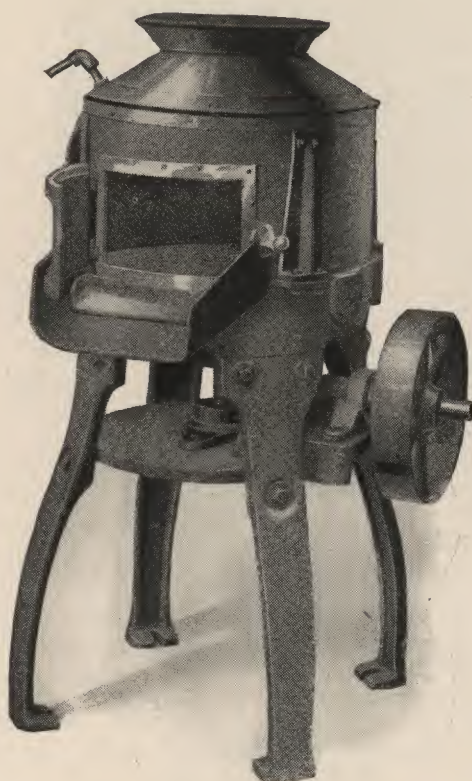
**No. 5—Hand**

Fine or Coarse. State which in ordering.  
Hopper will receive cake of ice 8½x12 inches or smaller of any length.  
Capacity 150 to 300 pounds per minute. Very easy to operate.  
Floor space required about 24x24 inches.  
Height 46 inches. Weight 270 pounds.  
Unless otherwise ordered is always shipped as above for hand. Can be furnished, if desired and so ordered, with tight and loose pulleys, diameter 21½ inches, face 2½ inches to run at 60 to 80 revolutions per minute.  
Can also furnish Little Giant Ice Crushers for Power in any larger size desired up to capacity of 60 tons per hour.  
Prices on application.

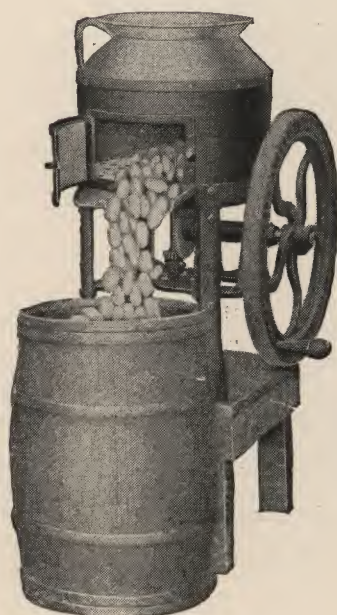


## Sterling Vegetable Peelers

### Power Machines



As furnished with tight and loose pulleys



This Machine is made in three styles:

Hand Power.....One Size  
Power.....Three Sizes  
Direct connected Three Sizes

#### POWER MACHINES.

##### 16-Inch Peeler.

This machine should have its driving shaft run at the speed of 460 revolutions per minute. The charge to be used on all 16-inch machines is one peck (about 15 pounds). This peck will be peeled in three-quarters of a minute.

Shipping Weight, 250 pounds  
Power required,  $\frac{1}{4}$  H. P.

##### 20-Inch Peeler.

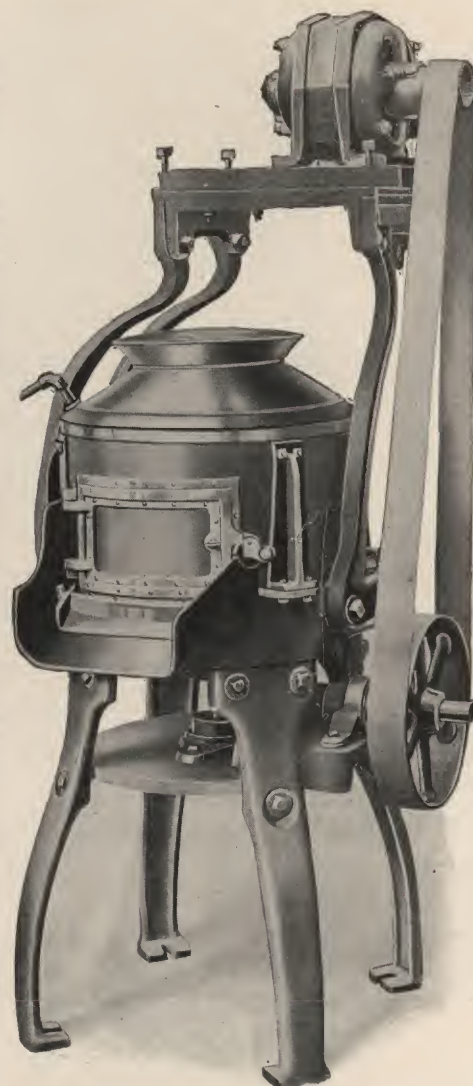
The capacity of this machine is two pecks (about 30 pounds), which should be run three-quarters of a minute. The driving shaft of the machine should run at 500 revolutions. It is important that these speeds should be very nearly exact, and under no circumstances overload the machine with potatoes — there should never be any more put in than are shown in our directions.

Shipping Weight, 320 pounds  
Power required,  $\frac{1}{2}$  H. P.

##### 26-Inch Peeler—For Power Only.

The driving shaft should run at 400 revolutions. The charge to be used is three pecks (about 45 pounds), running about three-quarters of a minute.

Shipping Weight, 450 pounds.  
Power required,  $\frac{3}{4}$  H. P.



Showing Direct Connected Machine

Motors and Motor Stands shown above are not furnished unless specially ordered

### Hand Power Machine

Stand Not Furnished

#### HAND POWER

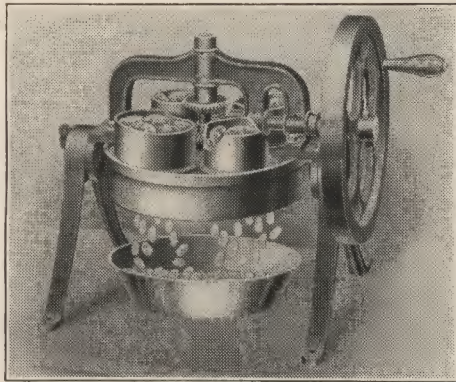
##### 13-Inch Peeler

This is a machine exclusively for hand-power. It has a large balance wheel, which makes the machine run easily. Its capacity is one-half peck (about 8 pounds) at a charge. Balance wheel must be turned about the natural speed at which you would turn such a wheel, which is about 120 revolutions per minute. It will peel this one-half peck of potatoes in about three-quarters of a minute.

Shipping Weight, 125 Pounds.

FULL DIRECTIONS WITH EACH MACHINE



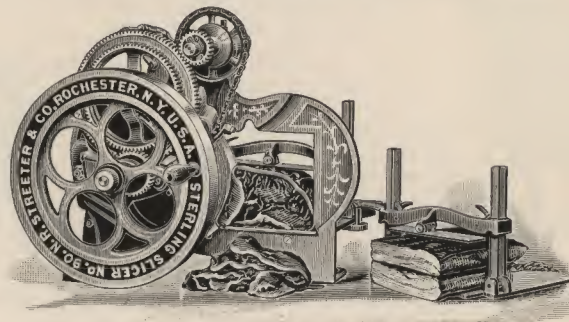


## Sterling Fruit and Vegetable Slicer No. 40

Slices all fruits and vegetables accurately to any thickness from a Saratoga chip to five-eighths inch. Will slice oranges and tomatoes one-eighth inch thick without crushing or loss of juice. Has attachment for "French Fry" and "Julienne" potatoes.

Shipping weight, 100 pounds.

## Sterling Slicer No. 90



Extra clamps can be furnished for No. 90, and meats kept in them on the ice.

For slicing cold meats, bread, ham, bacon, dried beef, etc. Has seventeen adjustments, up to three-eighths inch thick.

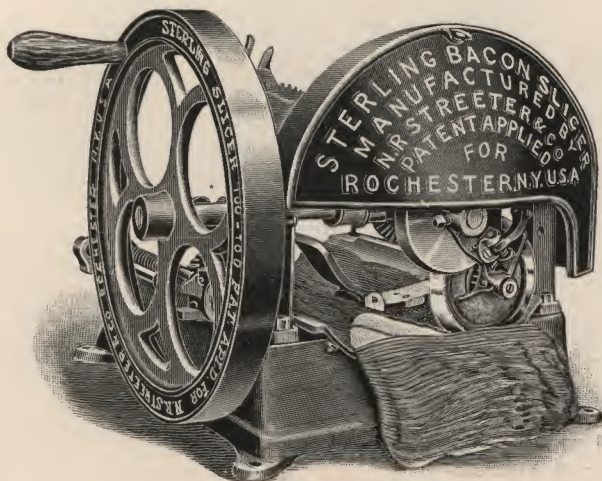
The cutting is done by a round tool-steel knife of the highest grade, finely ground and tempered. This rapidly revolves, and is carried across the face of the machine and through the material to be cut. Both these movements are given by the rotating of the heavy balance wheel. Has self-sharpening device.

Made in three sizes

**No. 90** (as illustrated)—Cuts up to  $7\frac{1}{2} \times 10\frac{1}{2}$  inches. Shipping weight, 200 pounds.

**No. 70**—Cuts up to  $7\frac{1}{2} \times 8\frac{1}{2}$  inches. Shipping weight, 80 pounds.

**No. 50-B**—Cuts up to  $5\frac{1}{2} \times 5\frac{1}{2}$  inches. A perfect sandwich machine. Shipping weight, 60 pounds.

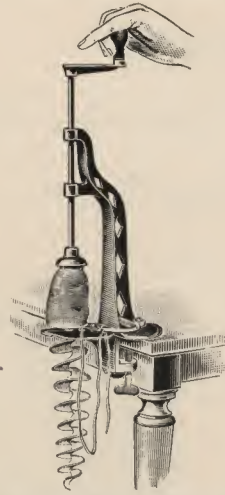


## Sterling Bacon Slicer No. 100

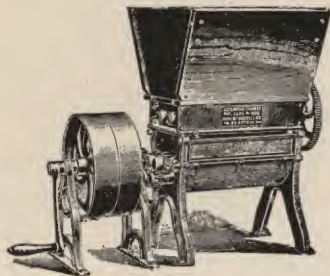
This machine is made to slice bacon down to the rind leaving such slices attached to the rind just as the leaves of a book are attached to the back binding. After cutting as many slices as may be desired, by tripping a lever at the back of the machine, on the next revolution of the knife the rind is cut through, giving you what you might call a book of bacon, that is, as many slices as you wish attached to the rind. You can of course cut up the whole side just this way.

Will cut more orders to a pound of bacon than in any other way, and can be used to slice any other meat that is not larger than 12 inches long and  $2\frac{1}{2}$  inches high. Shipping weight, 140 pounds.





Saratoga Potato Chipper

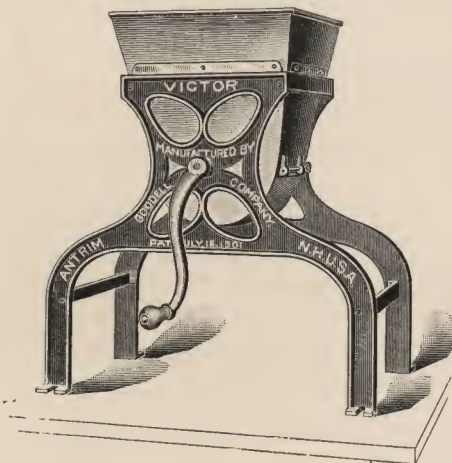


The "Lee" Bread Crumber No. 30

This machine has a double set of knives which cut the broken loaves of bread into small pieces for the crumbing fingers.

Hopper is 12x16 inches. Two sizes of screen. Tight and loose pulleys, 10½-inch diameter, 2½-inch face, which should run 125 revolutions per minute. Can be operated by hand if no power is available. Capacity, 75 to 100 loaves per hour. Height, 25 inches. Floor space, 12x26 inches.

Shipping weight, 146 pounds.



The "Victor" Vegetable Masher

Mashes a bushel of cooked vegetables in four minutes or less. Used for all kinds of vegetables and fruit.

Makes light, flaky, smooth body of fine grain.

No pasty mess, no hard lumps.

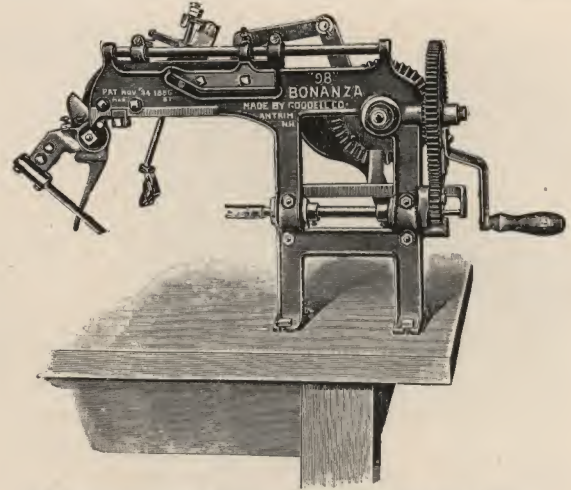
Absolute cleanliness in use. Easily taken apart for washing.

It is exceedingly simple in construction with few parts.

Holds 3 pecks.

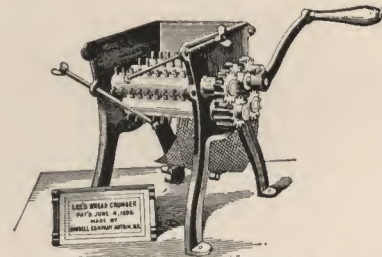
All working parts tinned to prevent rust.

Shipping weight, 64 pounds.



The Improved '98 Bonanza Apple Parer and Corer

Shipping Weight 33 Pounds.  
Size 20x6x16½ inches.



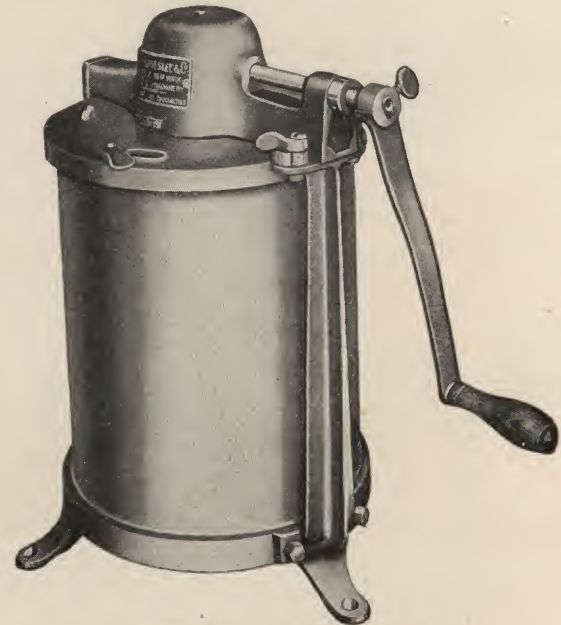
The "Lee" Bread Crumber No. 20

Hopper 6½x7¼ inches.

Height 12 inches.

Space required 10 inches square.

Shipping weight 41 pounds.



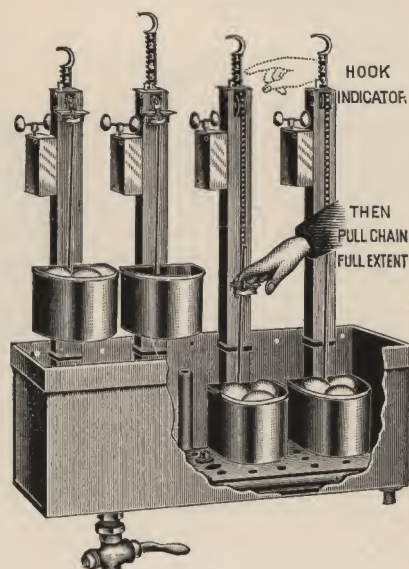
Potato Masher and Creamer

Has two beaters with contra-rotary motion which thoroughly mash and cream the potatoes. Simply put in the potatoes, cream and butter and turn the crank a few times.

Can be used for mixing and beating batters, eggs, etc., and is excellent for whipped cream. Made also for power, with or without motor.



## Curtis Automatic Egg Boilers and Timers



Each notch on indicator is a half minute. Hook indicator in desired time notch, then draw chain down full limit. At end of time indicated the bucket will raise itself out of water. Buckets will hold six eggs each.

- 2 Buckets, copper boiler, 6x10 inches.
- 3 Buckets, copper boiler, 6x15 inches.
- 4 Buckets, copper boiler, 6x20 inches.
- 5 Buckets, copper boiler, 6x25 inches.
- 6 Buckets, copper boiler, 6x30 inches.

Unless otherwise ordered, is always shipped ready for steam connection to boiler. If so desired and ordered, can be furnished with gas or gasoline burners.

## Glaser's Universal Grating Machine



Made of one piece of heavy cast iron. Entire inside white enameled. Four sizes grating discs and two sizes slicing discs are furnished with each machine. Discs are nickel-plated steel.

Will grate and slice all vegetables, nuts, cocoanut, chocolate, citron, etc.

## Elgin Butter Cutter

Used for cutting brick butter into neat, clean individual serving pieces quickly and without waste.

Made of solid brass, finely polished and heavily nickel-plated.

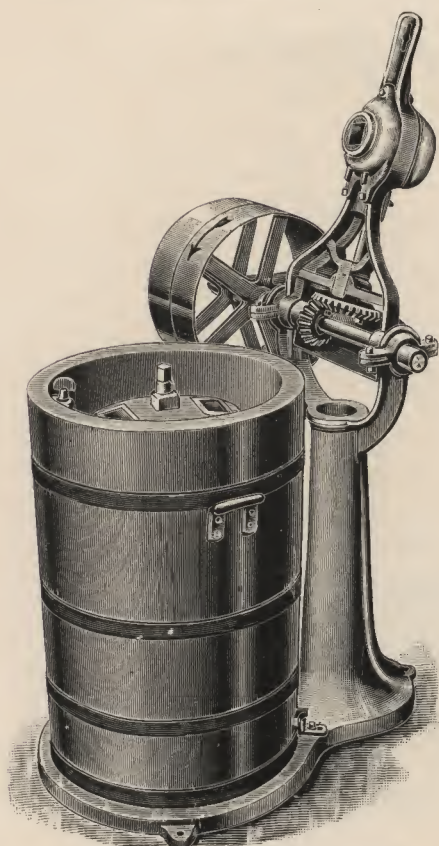
The cutting wires are of the best silver steel piano wire and guaranteed to last. Nothing about the device to rust, tarnish or break.



Dimensions—Base 8x4½ Inches  
Stands 9 inches high, weighs 6 pounds.

No.	Cuts Individual Pieces from 1 Lb. Brick	Size of Each Piece
00	24.....	1½ in. square, 22-32 in. thick.
10	28.....	1½ in. square, 5/8 in. thick.
20	32.....	1½ in. square, 17-32 in. thick.
30	36.....	1½ in. square, 15-32 in. thick.
50	40.....	1½ in. square, 7-16 in. thick.
60	44.....	1½ in. square, 3/8 in. thick.
70	48.....	1½ in. square, 11-32 in. thick.



**Two-Sizes: 25 and 40 Quarts****Dimensions 25-Quart**

Tight and loose pulley 12 inches in diameter.

Speed 150 revolutions per minute.

Floor space 20x35 inches. Height 36 inches.

Net weight 225 pounds.

Crated for shipment 280 pounds.

Net prices quoted on application.

**Dimensions 40-Quart**

With extra heavy tin or copper cans.

Tight or loose pulleys are 16 inches in diameter.

Speed of pulley, 150 revolutions per minute.

Floor space 38x30 inches. Height 44 inches.

Net weight 350 pounds. Crated for shipment 420 pounds.

Net prices quoted on application.

## Dana Power Freezer

Has all the advantages of the French Pot and of the machine freezer.

Construction different from any freezer on the market. While all castings are heavy and designed for strength and wear, the freezer is not clumsy nor hard to handle. Iron column and base, cast in one piece. Best quality of workmanship and material. Fewer parts than any other freezer of this size; requires less power—double geared and more convenient to operate.

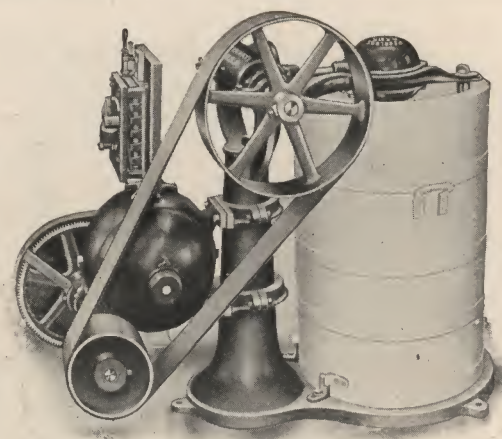
Bearings for counter-shaft are of solid brass. Bearing for center gear is bushed with brass, all accurately fitted, will not rust nor wear. Shaft bearings in gear frame are babitted with the best bearing metal and are adjustable for taking up wear. Counter-shaft bearings are set in ball sockets and gear frame is hinged to them making it impossible for the gears to get out of alignment.

Bearings and gears (covered) amply large and perfectly fitted.

Driving shaft is fitted with tight and loose pulley.

Cans, extra heavy tin, steel or copper.

Tub and can are released by lifting one end of the gear frame to vertical position, which does away with any machinery over tub and can, and leaves it entirely free for examination and removal.



Rear View with Direct Current Motor  
Dimensions 25-Quart

Motor  $\frac{1}{2}$  H. P. 110 volts, direct current 900 R. P. M.

Floor space 20x35 inches. Height 36 inches.

Net weight with pulleys 240 pounds.

Crated with pulleys 285 pounds.

Net weight with motor 340 pounds.

Crated with motor 475 pounds.

**Dimensions 40-Quart**

Motor  $1\frac{1}{2}$  H. P. 110 volts, direct current 1125 R. P. M.

Floor space 38x30 inches. Height 38 inches.

Net weight with pulleys 370 pounds.

Crated with pulleys 430 pounds.

Net weight with motor 585 pounds.

Crated with motor 740 pounds.

## Direct Current Motor

Used on freezer shown here, is of very high efficiency, simple and attractive in appearance. Placed out of the way and yet easily accessible for use. Idler practically eliminates any chance of breakage either in freezer or motor. By means of the idler attachment, belt is always kept in proper tension without necessity of having to tighten belt.

110 volts,  $\frac{1}{2}$  H. P., 900 R. P. M. for 25 quart and  $1\frac{1}{2}$  H. P., 1125 R. P. M. for 40 quart. It is furnished complete with switch board and starting box, idler and belt.



## Dana Peerless Freezer

**WITH FLY WHEEL**

It has fewer working parts than any other Freezer (work parts are all enclosed, no gears on can top) and but one motion. Turns as easily when cream is frozen as at the start.

The one motion principle of the Dana Peerless is responsible for doing away with the hard crank turning, long freezing of the many motioned Freezers in which the crank turns the dasher.

SIZE.	WEIGHTS
16 Quart.....	82 pounds
20 Quart.....	87 pounds
25 Quart.....	112 pounds





### The "U. C." Patented All Wood Water Cooler

Made of selected quarter-sawed oak, finished in golden oak color, bound with best grade galvanized steel hoops. Faucets are brass, heavily nickel-plated. Will last a life time, and save ice every day they are used.

SIZE.	WEIGHT.
5 Gallons.....	37 pounds
10 Gallons.....	55 pounds
15 Gallons.....	75 pounds
20 Gallons.....	105 pounds
25 Gallons.....	115 pounds
30 Gallons.....	125 pounds

Prices on application.



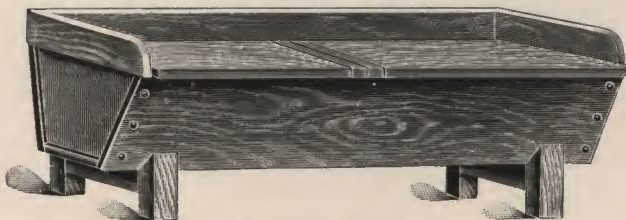
### Steel Dough Troughs

Made of Blue Annealed Steel, bound with angle iron; wood-work varnished.

Dimensions: 26 inches wide at top; depth 20 inches; height over all, 25 inches.

WEIGHT.	WEIGHT.
4 feet long.....250 pounds	8 feet long.....350 pounds
5 feet long.....275 pounds	10 feet long.....400 pounds
6 feet long.....300 pounds	12 feet long.....450 pounds

Not furnished with covers unless so ordered.



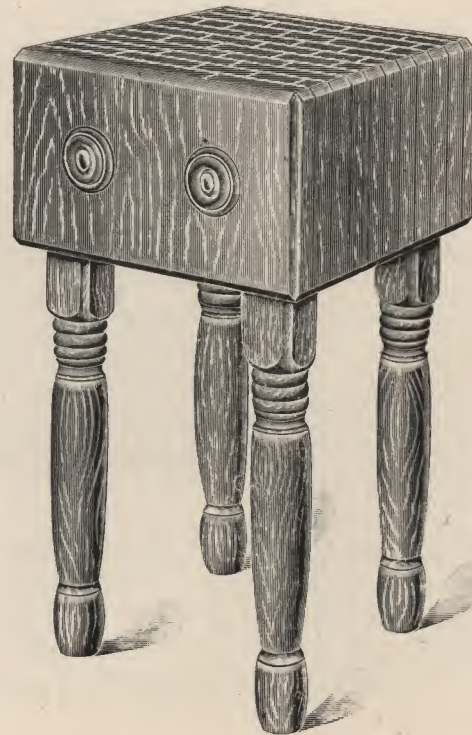
### Wood Dough Troughs

Made of selected wood; carefully made.

Wood Troughs are furnished with covers, as illustrated.

Dimensions: 26 inches wide at top; depth 20 inches; height over all, 25 inches.

Length—Feet, 6, 8, 10, 12 and 14.



### Meat Blocks

Selected Maple

Sectional Tops

Turned Hardwood Legs.

18x18 inches—Block 10-in. deep.  
 20x24 inches—Block 12-in. deep.  
 24x24 inches—Block 12-in. deep.  
 25x30 inches—Block 12-in. deep.  
 30x30 inches—Block 12-in. deep.  
 Can furnish any size or depth of block.



### Champion Dough Mixers.

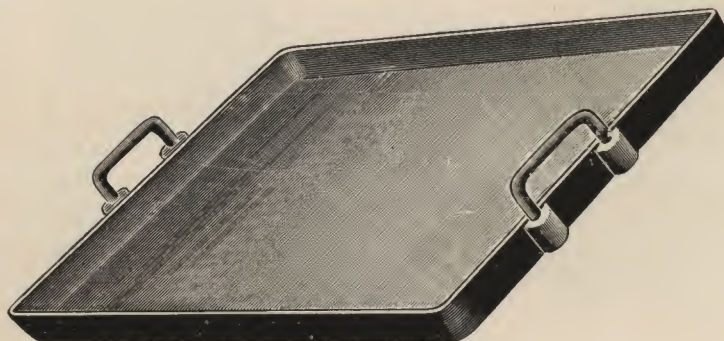
Illustration shows motor driven, direct connected mixer on solid base. Can also be furnished for belt drive.

Sizes:  $\frac{1}{2}$  barrel,  $\frac{3}{4}$  barrel, 1 barrel,  $1\frac{1}{2}$  barrels, 2 barrels,  $2\frac{1}{2}$  barrels, 3, 4, 5 or 6 barrels.

Dimensions, weights and prices on application.



## Hotel Flanged Cake Griddle or Fry Pan

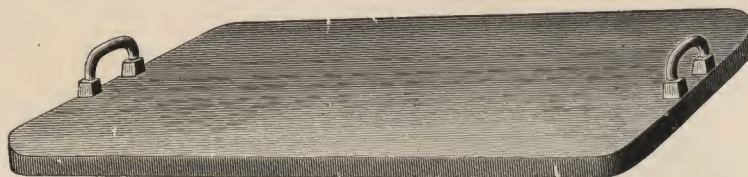


CODE WORD

No. 200—16x23 inches, cast iron, polished surface, wrought ears or hand rings, weight 31 lbs... LOVE

No. 300—22x36 inches, cast iron, polished surface, wrought ears or hand rings, weight 79 lbs... LOUNGE

## Hotel Cast Iron Cake Griddle

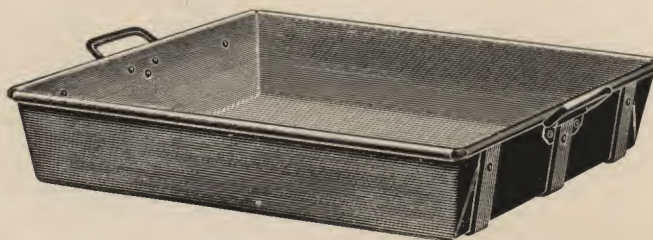


CODE WORD

No. 400—16x23 inches, cast iron, oblong, polished surface, wrought ears or hand rings, weight 80 lbs... LATH

No. 500—16-inch round, polished surface, wrought ears or hand rings, weight 43 lbs..... LABOR

## Extra Heavy Steel Ribbed Roast Pans



Made to utilize full capacity of ovens in the ranges with which they are numbered to correspond.

No. 58—16 x22x4 inches, weight 10 lbs.

No. 59—18 x22x4 inches, weight 10½ lbs.

No. 55—20½x22x4 inches, weight 11 lbs.; also fits Ranges B-60, 110, 165, 055 and 155.

No. 56—27½x22x4 inches, weight 14 lbs.; also fits Ranges 61, 112, 168, 056 and 156.

No. 256—13½x22x4 inches, weight 10 lbs.; two of these fit oven of Ranges 56, 61, 112, 168, 056 and 156.

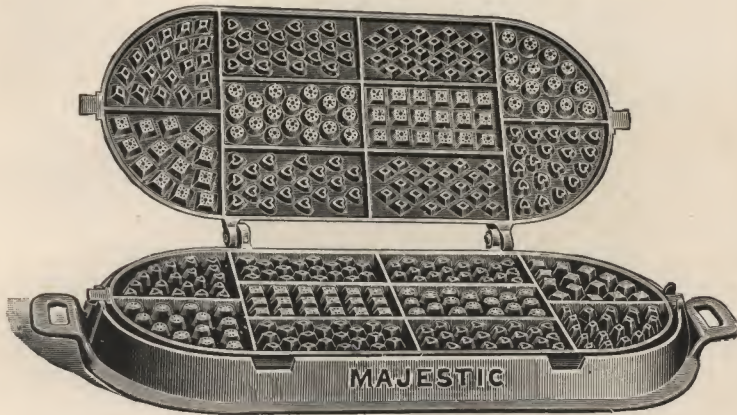
No. 1904—23 x26x4 inches, weight 15 lbs.; also fits Range 1907.

No. 1905—27½x26x4 inches, weight 17 lbs.

Bread, Cake, Roll and Dripping Pans in planished iron or steel can be furnished to fit any of our ranges, ovens, etc., or made in any size to order. In ordering these pans, always give depth and outside dimensions, as they will be made this way unless otherwise ordered.



## Majestic Waffle Irons

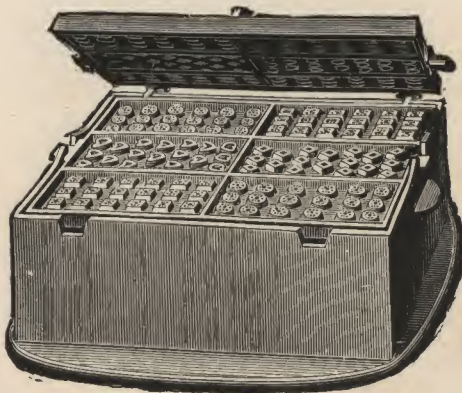


**MAJESTIC WAFFLE IRON No. 20**

Will work on any Majestic Range that has two nine inch holes over fire box, each.....\$5.00



**No. W 15.** Special Frame for No. 20 Waffle Iron to use on sliding top, down draft, Hotel Ranges, takes place of sliding plate over fire, each..\$2.50



**MAJESTIC WAFFLE IRON No. 30**

Bakes six waffles, will work over one open hole on any Majestic Hotel Range, or on Gas Ranges, each.....\$5.00

## Majestic Rice and Cereal Cooker



**No. 3.** Body or water jacket, cover and ring of heavy cold rolled copper, tinned inside; polished outside, with filler and drop handles. Inside Jar of white enamel on cast iron, 3 gallons capacity, each.....\$13.50

**No. 5.** Body or water jacket, cover and ring of heavy cold rolled copper, tinned inside, polished outside, with filler and drop handles. Inside Jar of white, steam tested Porcelain, 5 gallons capacity, each.....\$17.50

## Oval Hotel Soap Stone Griddles

Made from extra quality soap stone, with heavy galvanized iron rims, and tinned wire bails.



22 inch, each.....\$2.50  
24 inch, each.....3.00



## MAJESTIC SOUP STOCK POTS



**Stock Pots**  
COPPER



Extra Heavy Polished Copper Pieced Soup Stock Pot, with cover, faucet, strainer and heavy side drop handles.

	EACH	CODE WORD
No. 67. 6 gallons, with faucet, etc., as shown above.....	\$16.80	SCAFFOLD
No. 97. 9 gallons, with faucet, etc., as shown above.....	19.80	SATIN
No. 127. 12 gallons, with false bottom, faucet, etc., as shown above.....	23.50	SAPLING
No. 157. 15 gallons, with false bottom, faucet, etc., as shown above.....	25.50	SAVAGE
No. 207. 20 gallons, with false bottom, faucet, etc., as shown above.....	28.50	SERVANT

Extra Heavy Polished Copper Pieced Soup Stock Pot, with cover and heavy side drop handles. Without faucet and strainer.

	EACH	CODE WORD
No. 76. 6 gallons, without faucet and strainer, as shown above....	\$11.20	SCHOLAR
No. 79. 9 gallons, without faucet and strainer, as shown above....	14.50	SCHOONER
No. 712. 12 gallons, without faucet and strainer, as shown above....	16.00	SCHEMER
No. 715. 15 gallons, without faucet and strainer, as shown above....	17.80	SCORCHER
No. 720. 20 gallons, without faucet and strainer, as shown above....	20.30	SCORN



**Stock Pots**  
TIN



Extra Heavy XXXX Tin Pieced Soup Stock Pot with cover, faucet, strainer and heavy side drop handles. Copper bottom.

	EACH	CODE WORD
No. 65. 6 gallons, with faucet, etc., as shown above.....	\$12.00	SPANISH
No. 95. 9 gallons, with faucet, etc., as shown above.....	14.00	SPIRIT
No. 125. 12 gallons, with false bottom, faucet, etc., as shown above.....	17.30	SQUADRON
No. 155. 15 gallons, with false bottom, faucet, etc., as shown above.....	19.00	SQUAW
No. 205. 20 gallons, with false bottom, faucet, etc., as shown above.....	21.50	STAGGER

Extra Heavy XXXX Tin Pieced Soup Stock Pot, with cover and heavy side drop handles. Without faucet and strainer. Copper bottom.

	EACH	CODE WORD
No. 56. 6 gallons, without faucet and strainer, as shown above....	\$ 6.90	STAGNANT
No. 59. 9 gallons, without faucet and strainer, as shown above....	9.00	STATION
No. 512. 12 gallons, without faucet and strainer, as shown above....	9.70	STICKLER
No. 515. 15 gallons, without faucet and strainer, as shown above....	11.50	STIMULATE
No. 520. 20 gallons, without faucet and strainer, as shown above....	14.00	STRAGGLER



## Stock Pots—Retinned



Extra Heavy Retinned Seamless Soup Stock Pot, with cover, faucet, strainer, and heavy side handles.

	EACH	CODE WORD
No. 32. 3 gallons, with faucet, etc., as shown above.....	\$ 9.00	SABLE
No. 62. 6 gallons, with faucet, etc., as shown above.....	11.50	SCANTLING
No. 92. 9 gallons, with faucet, etc., as shown above.....	13.00	SACHEL



Extra Heavy Retinned Seamless Soup Stock Pot, with cover and heavy side handles. Without faucet and strainer.

	EACH	CODE WORD
No. 321. 3 gallons, without faucet and strainer, as shown above.....	\$3.50	SENTRY
No. 621. 6 gallons, without faucet and strainer, as shown above.....	6.00	SMILE
No. 921. 9 gallons, without faucet and strainer, as shown above.....	7.00	SLAVE

## Stock Pots—Galvanized



Extra Heavy Pieced Galvanized Iron Soup Stock Pot, with cover, faucet, strainer and heavy side drop handles.

	EACH	CODE WORD
No. 26. 6 gallons, with faucet, etc., as shown above.....	\$10.80	STRIKE
No. 29. 9 gallons, with faucet, etc., as shown above.....	11.90	SWITCH
No. 212. 12 gallons, with false bottom, faucet, etc., as shown above	15.50	SCOUT
No. 215. 15 gallons, with false bottom, faucet, etc., as shown above	17.00	SECULAR
No. 220. 20 gallons, with false bottom, faucet, etc., as shown above	19.50	SEARCH

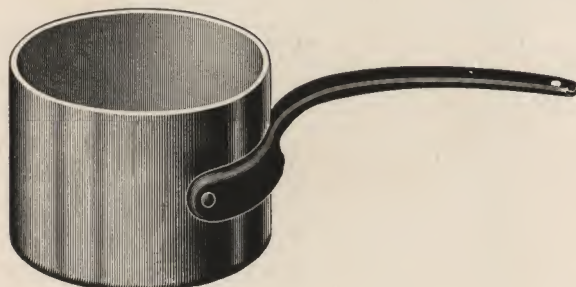


Extra Heavy Pieced Galvanized Iron Soup Stock Pot, with cover and heavy side drop handles. Without faucet and strainer.

	EACH	CODE WORD
No. 261. 6 gallons, without faucet and strainer, as shown above.....	\$5.70	SEDATE
No. 291. 9 gallons, without faucet and strainer, as shown above.....	6.80	SEGMENT
No. 2121. 12 gallons, without faucet and strainer, as shown above.....	8.00	SEMINARY
No. 2151. 15 gallons, without faucet and strainer, as shown above.....	9.50	SENATOR
No. 2201. 20 gallons, without faucet and strainer, as shown above.....	12.00	SENSIBLE



## Wrought Steel Re-tinned Hotel Sauce Pans



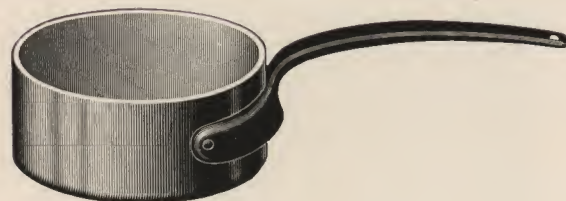
Deep

				Each
No. 240.	3 quarts.....	6 x 5 $\frac{3}{8}$ inches.....	\$ 1.80	
No. 245.	4 $\frac{1}{2}$ quarts.....	7 x 5 $\frac{1}{4}$ inches.....	2.10	
No. 248.	6 quarts.....	8 $\frac{3}{8}$ x 6 $\frac{1}{4}$ inches.....	3.00	
No. 250.	8 quarts.....	9 $\frac{3}{4}$ x 6 $\frac{5}{8}$ inches.....	3.60	
No. 255.	13 $\frac{1}{2}$ quarts.....	11 $\frac{3}{8}$ x 8 inches.....	4.30	
No. 265.	21 quarts.....	13 $\frac{1}{4}$ x 8 $\frac{7}{8}$ inches.....	5.70	
No. 275.	24 quarts.....	14 x 9 $\frac{5}{8}$ inches.....	7.10	
No. 285.	30 quarts.....	15 x 10 $\frac{1}{2}$ inches.....	8.50	

			Each
No. 140.	2 quarts.....	6 x 4 $\frac{3}{8}$ inches.....	\$ 1.50
No. 145.	3 quarts.....	7 x 4 $\frac{7}{8}$ inches.....	1.90
No. 148.	4 $\frac{1}{2}$ quarts.....	8 $\frac{3}{8}$ x 5 $\frac{1}{8}$ inches.....	2.40
No. 150.	6 $\frac{1}{2}$ quarts.....	9 $\frac{3}{4}$ x 5 $\frac{1}{2}$ inches.....	3.00
No. 155.	10 quarts.....	11 $\frac{3}{8}$ x 6 inches.....	3.80
No. 165.	16 $\frac{1}{2}$ quarts.....	13 $\frac{1}{4}$ x 7 $\frac{1}{8}$ inches.....	5.10
No. 175.	20 quarts.....	14 x 8 inches.....	6.40
No. 185.	24 quarts.....	15 x 9 inches.....	7.80



Medium



Shallow

			Each
No. 40.	1 $\frac{1}{2}$ quarts.....	6 x 2 $\frac{5}{8}$ inches.....	\$ 1.30
No. 45.	2 quarts.....	7 x 2 $\frac{3}{4}$ inches.....	1.50
No. 48.	3 quarts.....	8 $\frac{3}{8}$ x 3 $\frac{1}{8}$ inches.....	1.90
No. 50.	4 $\frac{1}{2}$ quarts.....	9 $\frac{3}{4}$ x 3 $\frac{1}{2}$ inches.....	2.50
No. 55.	6 $\frac{1}{2}$ quarts.....	11 $\frac{3}{8}$ x 3 $\frac{3}{4}$ inches.....	3.30
No. 65.	9 quarts.....	13 $\frac{1}{4}$ x 4 inches.....	4.30
No. 75.	12 quarts.....	14 x 4 $\frac{1}{4}$ inches.....	5.40
No. 85.	16 quarts.....	15 x 4 $\frac{1}{2}$ inches.....	6.40



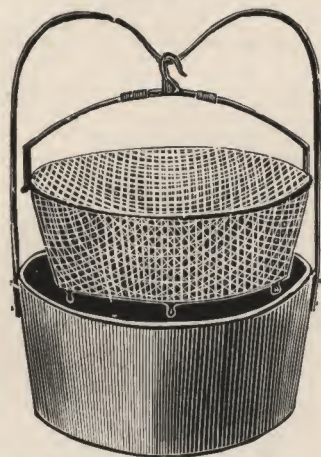
Covers for Above—Extra

Nos.....	340	345	348	350	355	365	375	385
Each.....	\$0.40	\$0.50	\$0.70	\$0.90	\$1.20	\$1.50	\$1.80	\$1.90

Sauce pans and covers of any above sizes can be furnished in hand hammered copper, tinned inside. Prices on application.

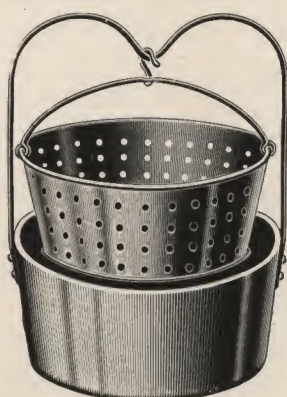


## Friers



Polished Wrought Steel Extra Deep Hotel Friers  
with Mesh Wire Draining Basket

	Each
No. 1130. 13 inches diameter, 5½ inches depth	\$5.70
No. 1140. 14 inches diameter, 6 inches depth	7.10
No. 1160. 17 inches diameter, 6½ inches depth	11.00
No. 1180. 20 inches diameter, 8 inches depth	14.50



Polished Wrought Steel Extra Deep Hotel Friers

	Each
No. 130. 13x5½ inches.....	\$5.20
No. 140. 14x6 inches.....	6.70
No. 160. 16x6½ inches.....	9.70
No. 180. 20x8 inches.....	13.40



Polished Wrought Steel Extra Deep Friers

	Each
No. 90. 9x4½ inches.....	\$ 3.00
No. 100. 10x4½ inches.....	3.50
No. 120. 12x5½ inches.....	4.50

Heavy French Pattern  
Fry Pans

	Each
No. 16. 6½x1½ inches.....	\$0.30
No. 18. 7½x1½ inches.....	.36
No. 20. 8 x1½ inches.....	.42
No. 24. 9½x2 inches.....	.54
No. 28. 11¼x2½ inches.....	.70
No. 32. 13 x2½ inches.....	.90
No. 36. 14½x2¾ inches.....	1.00



Japanned Extra Heavy Hotel Trays  
Without Ornamentation

	Per Dozen
20 inches.....	\$7.50
24 inches.....	9.00
26 inches.....	15.00
28 inches.....	13.50

## Butler's Trays or Stands

OAK



No. 2. Size Tray, 18x30 inch.	
Trays only, each.....	\$4.50
Stands only, each.....	3.50





## Special Wide Edge, Retinned, Extra Heavy, Deep Dish Pan

HEAVIEST AND BEST MADE

	Each
17 quarts.....	\$1.60
21 quarts.....	2.00
30 quarts.....	2.25
35 quarts.....	2.90
40 quarts.....	3.20
60 quarts.....	4.50

## Retinned Bowls—Hotel Beating

	Each
14 quarts, 14 $\frac{7}{8}$ x7 $\frac{1}{4}$ inches.....	\$1.60
17 quarts, 18 x7 $\frac{1}{2}$ inches.....	2.10
21 quarts, 20 x8 inches.....	2.50



Extra Strong



## Majestic Special Hotel Mixing Bowl

Hand made of XXXX Tin. Very strong and durable. The best mixing bowl ever made for cakes, batter, etc.

	Each
Size, 9 $\frac{3}{4}$ inches deep, 8 inches wide at top, 5 $\frac{3}{4}$ inches wide at bottom, inside measurements.....	\$1.70

## Retinned Extra Heavy Colanders

	Each
No. 110. 13 $\frac{3}{4}$ x4 $\frac{3}{4}$ inches.....	\$1.60
No. 114. 16 $\frac{1}{2}$ x5 $\frac{1}{2}$ inches.....	1.90
No. 217. 17 $\frac{3}{4}$ x6 inches.....	2.40
No. 321. 19 $\frac{1}{2}$ x7 $\frac{5}{8}$ inches.....	2.90



Seamless

## Seamless Retinned Hotel Pails, Extra Heavy



	Each
No. 112. 12 quarts, 11 $\frac{1}{2}$ x8 $\frac{3}{4}$ in..	\$1.50
No. 114. 14 quarts, 12x 9 $\frac{3}{4}$ in..	1.80
No. 116. 16 quarts, 13x10 $\frac{1}{4}$ in..	1.90

## Hotel Water Pitchers

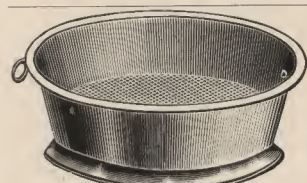
With Bail

Seamless

Enameled



	Each
No. 03. 3 quarts.....	\$1.60



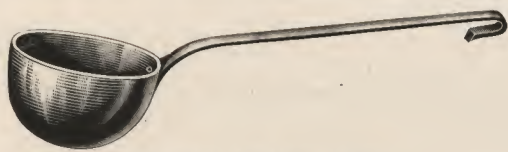
Extra Strong

## Retinned Hotel Flour Sieves

TINNED WIRE CLOTH

	Each
No. 4. 10 $\frac{1}{2}$ x3 $\frac{1}{2}$ inches.....	\$0.70
No. 6. 12 $\frac{1}{2}$ x3 $\frac{3}{4}$ inches.....	.90
No. 8. 14 x4 inches.....	1.10





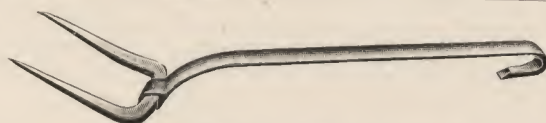
Retinned Ladles—Plain

	Each
No. 100. 5½x2¼ inches, plain .....	\$ 0.48
No. 200. 6 x2¾ inches, plain .....	.60
No. 300. 7¾x4¼ inches, plain .....	.70
No. 400. 8½x4¼ inches, plain .....	1.10



Retinned Ladles—Pierced

	Each
No. 2100. 5½x2½ inches, pierced .....	\$0.54
No. 2200. 6 x2¾ inches, pierced .....	.66
No. 2300. 7¾x4¼ inches, pierced .....	.75
No. 2400. 8½x4¼ inches, pierced .....	1.10



Retinned Hotel Flesh Forks

	Each
No. 200. 20 inches .....	\$0.75
No. 240. 24 inches .....	.90



Hotel Cake Turners.

	Each
No. 160. 18 inches .....	\$0.50

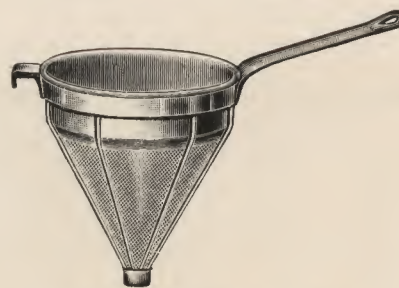
Skimmers—Hotel  
Flat

	Each
No. 150. 6½ inches .....	\$0.50
No. 180. 7¾ inches .....	.58



Forged Basting Spoons

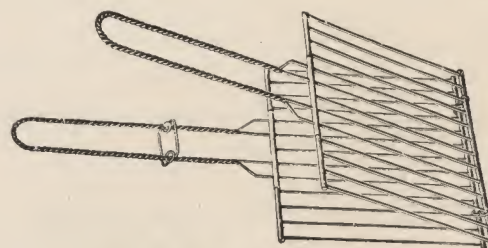
	Per Doz.
12 inches .....	\$1.20
14 inches .....	1.44
16 inches .....	1.80
18 inches .....	2.40



Retinned Hotel Chinese Strainers

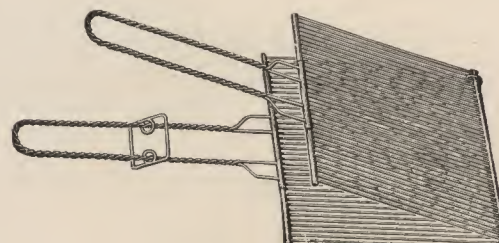
Extra Strong

	Each
No. 60. 6 inches in diameter .....	\$2.10
No. 75. 7½ inches in diameter .....	3.00
No. 80. 8 inches in diameter .....	3.50
No. 90. 9 inches in diameter .....	4.30



Extra Heavy Hotel Broilers

	Each
No. 34. 9x10½ inches, bars of No. 11 wire ..	\$0.90
No. 36. 9x13½ inches, bars of No. 11 wire ..	1.00
No. 46. 10x13½ inches, bars of No. 9 wire, space between bars, ⅝ inch .....	1.80
No. 47. 11x15 inches, bars of No. 9 wire, space between bars ⅝ inch .....	2.20



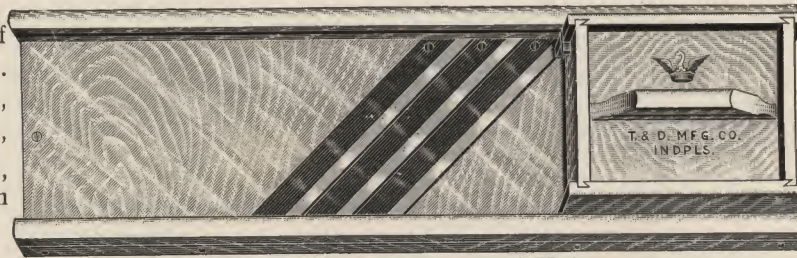
Oyster Broilers

	Each
No. 52. 9x7½ inches, space between bars ¼ inch .....	\$0.80
No. 53. 9x9 inches, space between bars ¼ inch ..	.90
No. 54. 9x10½ inches, space between bars ¼ inch .....	1.00
No. 56. 9x13½ inches, space between bars ¼ inch .....	1.20



## Kraut Cutter

**Features**—Ease of cut. Adjustment. Transverse cleats, preventing warp, twist, swell or shrink, and insuring free run of the sliding box.



Forty-Five Degree Shear of Knives

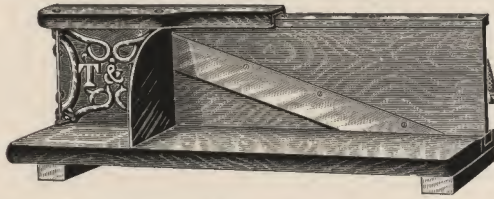
**No. 60**—2 knives, size 12x35.

Each.....\$5.40

**No. 80**—4 knives, size 12x39.

Each.....\$6.80

## Bread and Meat Slicer



**No. 5870.** Bread and Meat Slicer; 9x24 inches; 17-inch knife; adjustable for thick or thin slicing; polished oak; nickled castings; tempered steel knife.....Each \$6.00

## Fancy Fruit and Vegetable Slicers



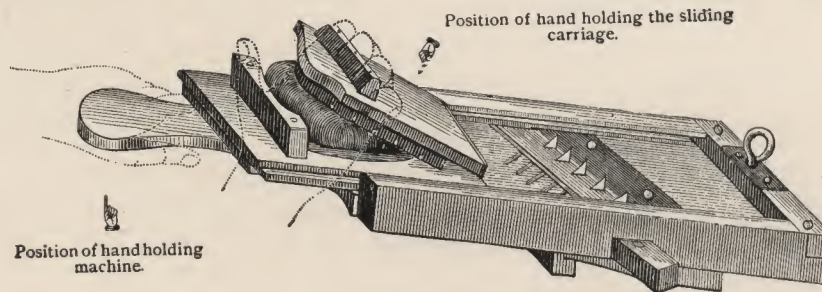
Plain Side Up



Fluted Side Up

**No. 6040.** Fluted knife,  $4\frac{3}{4} \times 13\frac{1}{2}$  inches, Price. \$0.40  
Reversible handle board. Loosen wing-nut and handle pulls out.  
Plain side up, cuts plain and perforated flutings.  
Fluted side up, shoe-strings and slaw.

## Julienne, French Fry and Saratoga Potato and Vegetable Cutter



Position of hand holding machine.

Position of hand holding the sliding carriage.



Movable crosspiece showing long and short teeth.

Price, each.....\$6.00

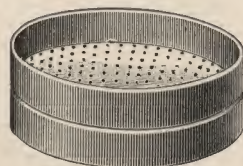
## Hotel Rolling Pins



Hard Maple. Stationary Handles

4 inches diameter; 15 inches long between handles.....Each \$1.00

## Puree Sieve

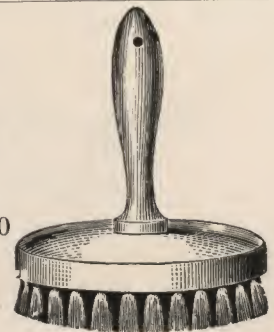


Copper Bottom

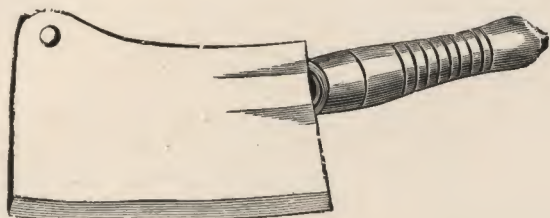
Inches diameter..	12	16	18	20
Each.....	\$14.00	\$15.00	\$16.00	\$18.00

## Puree Brushes

Each.....\$1.70





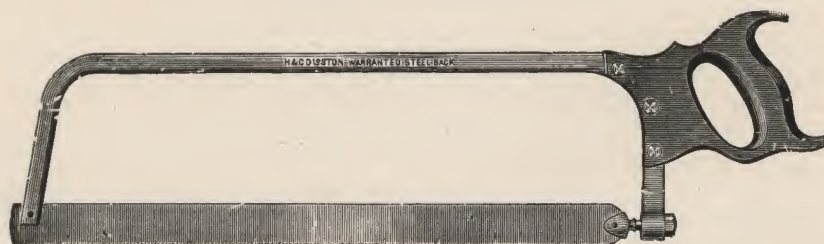


## Hotel or Butchers' Cleavers

HIGHEST GRADE

WITH HICKORY HANDLES

Nos.....	1	2	3	5
Inches.....	8	9	10	12
Each.....	\$2.30	\$2.60	\$2.90	\$3.50



## Meat Saws

HENRY DISSTON AND SONS

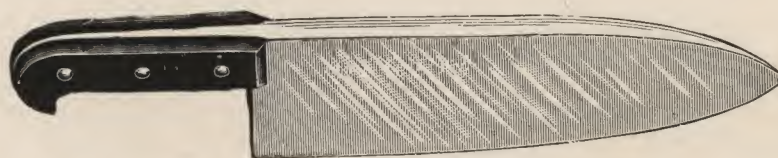
Inches.....	14	16	18	20	22	24
Each.....	\$2.30	\$2.50	\$2.60	\$2.80	\$2.90	\$3.10



## French Cooks' Knives

GENUINE SABATIER

Inches.....	5	6	7	8	10	12
Each.....	\$0.60	\$0.80	\$1.30	\$1.50	\$1.70	\$1.90



## Sabatier French Cleaver Knives

SCALE TANG

12-inch.....	Each, \$5.50
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## Hotel Egg Whips

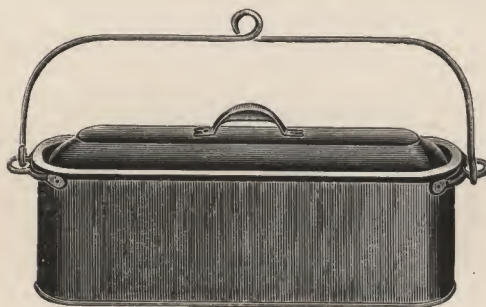


Nos.....	0	1	2
Size, inches.....	14	15	18
Each, tinned wire.....	\$0.60	\$0.76	\$1.00
Each, brass wire.....	\$1.80	\$2.00	\$2.50

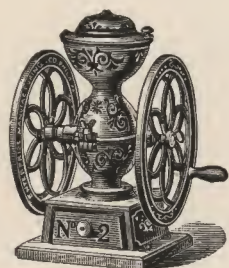


## Japanned Fish Kettles

Tinned Inside. With Bail Handles.

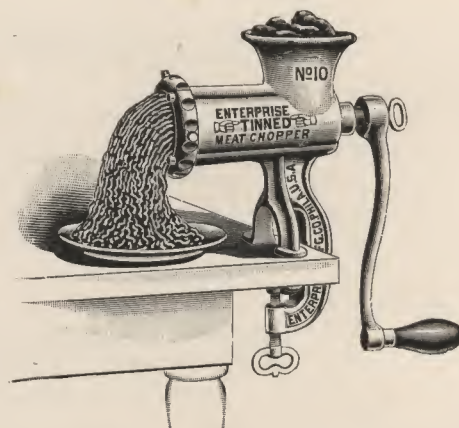


No. 22½.	20½x9 x5¾ inches, including strainers.....	Each \$ 5.50
No. 24½.	24½x9¼x7 inches, including strainers.....	6.00



Coffee Mills

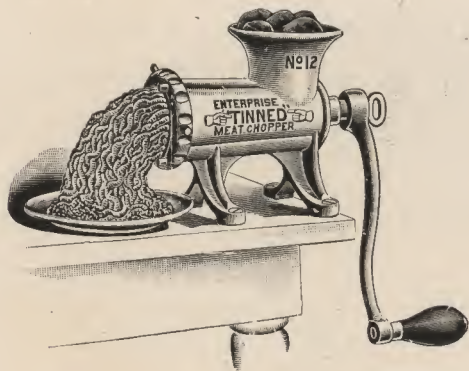
	Capacity per minute	Height	Each
No. 3.....	½ lb.	15 inches	\$12.50
No. 5.....	¾ lb.	17 inches	18.00
No. 7.....	1 lb.	21½ inches	24.75
No. 9.....	1½ lbs.	24 inches	36.00
No. 210.....	4½ lbs.	37 inches	46.50



Enterprise Meat Choppers

Tinned. To Clamp on Table

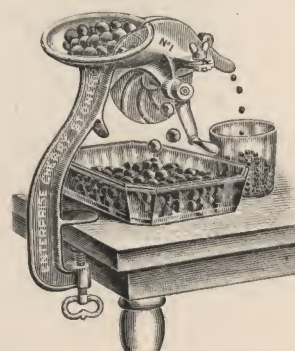
No. 5.	1½ lbs. per minute.....	Each \$ 3.90
No. 10.	3 lbs. per minute.....	5.60
No. 20.	4 lbs. per minute.....	11.20



Enterprise Meat Choppers

Tinned. To Screw on Table

No. 22.	4 lbs. per minute.....	Each \$ 9.00
No. 32.	5 lbs. per minute.....	11.20



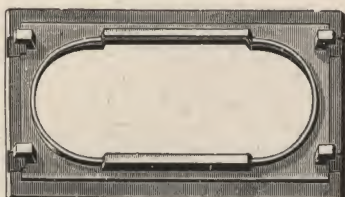
Enterprise Cherry Stoners

Japanned

No. 1.....	Each \$1.50
------------	-------------



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



Open Anchor Plate (Bottom View). Malleable

No. 5½-15-5. 8 pounds for Ranges as follows:

Nos. 637 to 648, 8239, 8242, 8245, 8248, 639B, 642B, 645B, 648B, 8239B, 8242B, 8245B, 8248B, 8140 to 8148, 8041, 8044, 8047, 8642, 8645, 8648, 8142B, 8145B, 8148B, 8642B, 8645B, 8648B.

Nos. 837 to 848, 2839, 2842, 2845, 2848, 839B, 842B, 845B, 848B, 2839B, 2842B, 2845B, 2848B, 8540 to 8548, 8442, 8445, 8448, 8542B, 8545B, 8548B, 8442L, 8445L, 8448L, 8340 to 8348, 8342B, 8345B, 8348B.

Will fit any Range numbered above followed by the letter "S" or "P."

No. 8-15. 9½ pounds for Ranges as follows:

Nos. 649 to 654, 9251, 9254, 651B, 654B, 9251B, 9254B, 9149 to 9154, 9050, 9053, 9151B, 9154B, 9651, 9654, 9651L, 9654L.

Nos. 949 to 957, 2951, 2954, 2957, 951B, 954B, 957B, 2951B, 2954B, 2957B, 9549 to 9554, 9551B, 9554B, 9451, 9454, 9451L, 9454L, 9349 to 9354, 9351B, 9354B.

Nos. 249 to 257, 349 to 354, 451, 454, 351B, 354B.

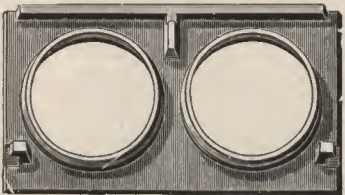
Will fit any Range numbered above followed by the letter "S" or "P."

No. A15. 10 pounds for Ranges as follows:

Nos. 237 to 242, 246 to 248, 239B, 242B, 248B, 340, 341, 342, 342B, 442, 346, 347, 348, 348B, 448, 37 to 42, 46 to 48.

No. 5½-15R. 8 pounds for Ranges as follows:

Nos. 243, 244, 245, 245B, 343, 344, 345, 345B, 445, 43, 44, 45.



Closed Anchor Plate (Bottom View). Malleable

No. 5½-16-5. 10 pounds for Ranges as follows:

Nos. 637 to 648, 8239, 8242, 8245, 8248, 639B, 642B, 645B, 648B, 8239B, 8242B, 8245B, 8248B, 8140 to 8148, 8041, 8044, 8047, 8642, 8645, 8648, 8142B, 8145B, 8148B, 8642B, 8645B, 8648B.

Nos. 837 to 848, 2839, 2842, 2845, 2848, 839B, 842B, 845B, 848B, 2839B, 2842B, 2845B, 2848B, 8540 to 8548, 8442, 8445, 8448, 8542B, 8545B, 8548B, 8442L, 8445L, 8448L, 8340 to 8348, 8342B, 8345B, 8348B.

Will fit any Range numbered above followed by the letter "S" or "P."

No. 8-16-5. 12½ pounds for Ranges as follows:

Nos. 649 to 654, 9251, 9254, 651B, 654B, 9251B, 9254B, 9149 to 9154, 9050, 9053, 9151B, 9154B, 9651, 9654, 9651L, 9654L.

Nos. 949 to 957, 2951, 2954, 2957, 951B, 954B, 957B, 2951B, 2954B, 2957B, 9549 to 9554, 9551B, 9554B, 9451, 9454, 9451L, 9454L, 9349 to 9354, 9351B, 9354B.

Will fit any Range numbered above followed by the letter "S" or "P."

No. 8-16. 12½ pounds for Ranges as follows:

Nos. 955, 956, 957, 2957, 957B, 2957B, 249 to 257.

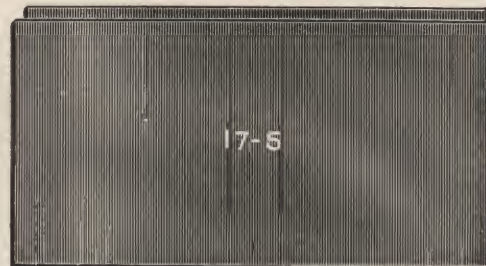
Nos. 349 to 354, 451, 454, 351B, 354B, 49 to 54.

No. A16. 11½ pounds for Ranges as follows:

Nos. 237 to 242, 246 to 248, 239B, 242B, 248B, 340, 341, 342, 342B, 442, 346, 347, 348, 348B, 448, 37 to 42, 46, 47, 48.

No. 5½-16R. 10½ pounds for Ranges as follows:

Nos. 243, 244, 245, 245B, 343, 344, 345, 345B, 445, 43, 44, 45.



Key Plate (Bottom View). Malleable

No. 37-17-5. 7½ pounds for Ranges as follows:

Nos. 637, 638, 639, 8239, 639B, 8239B, 639P, 8239P, 837, 838, 839, 2839, 839B, 2839B, 839P, 2839P.

No. 17-5. 10½ pounds for Ranges as follows:

Nos. 640, 641, 642, 8242, 642B, 8242B, 8140, 8141, 8142, 8041, 8642, 8142B, 8642L, 840, 841, 842, 2842, 842B, 2842B, 8540, 8541, 8542, 8442, 8542B, 8442L, 8340, 8341, 8342, 8342B.

This key plate is interchangeable with closed anchor plate 5½-16-5, shown on this page.

Will fit in any Range numbered above when followed by the letter "S" or "P."

No. 20-17-5. 2½ pounds for Ranges as follows:

Nos. 646, 647, 648, 8248, 648B, 8248B, 8146, 8147, 8148, 8047, 8648, 8148B, 8648L, 846, 847, 848, 2848, 848B, 2848B, 8546, 8547, 8548, 8448, 8548B, 8448L, 8346, 8347, 8348, 8348B.

Will fit in any Range numbered above when followed by the letter "S" or "P."

No. 5½-17-5. 10½ pounds for Ranges as follows:

Nos. 649, 650, 651, 9251, 651B, 9251B, 9149, 9150, 9151, 9050, 9651, 9151B, 9651L, 949, 950, 951, 2951, 951B, 2951B, 9549, 9550, 9551, 9451, 9551B, 9451L, 9349, 9350, 9351, 9351B.

Will fit in any Range numbered above when followed by the letter "S" or "P."

No. 37-17. 6 pounds for Ranges as follows:

Nos. 237, 238, 239, 239B.

No. 17RW. 8½ pounds for Ranges as follows:

Nos. 240, 241, 242, 242B, 340, 341, 342, 342B, 442, 40, 41, 42.

No. 5½-17. 8½ pounds, for Ranges as follows:

Nos. 249, 250, 251, 251B, 349, 350, 351B, 451.

No. 2-55-17. 6 pounds, for Ranges as follows:

Nos. 955, 956, 957, 2957, 957B, 2957B, 957P, 2957P, 255, 256, 257, 257B.



Short Center (Bottom View)

No. 18RX. 5 pounds for all

8-inch Family Ranges.

No. 8-18R. 5 pounds for all

9-inch Family Ranges.



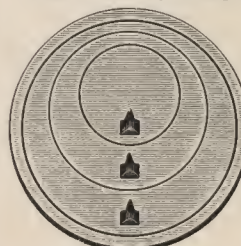
Lid (Bottom View)

No. 19R. 3 pounds for all

8-inch Family Ranges.

No. 8-19R. 4 pounds for all

9-inch Family Ranges.



Reducing Rings

No. 9-19½-7. 9 to 8 inches, 1½ pounds.

No. 8-19½-7. 8 to 6 inches, 2½ pounds.

No. 6-19½-7. 6 to 3 inches, 1½ pounds.

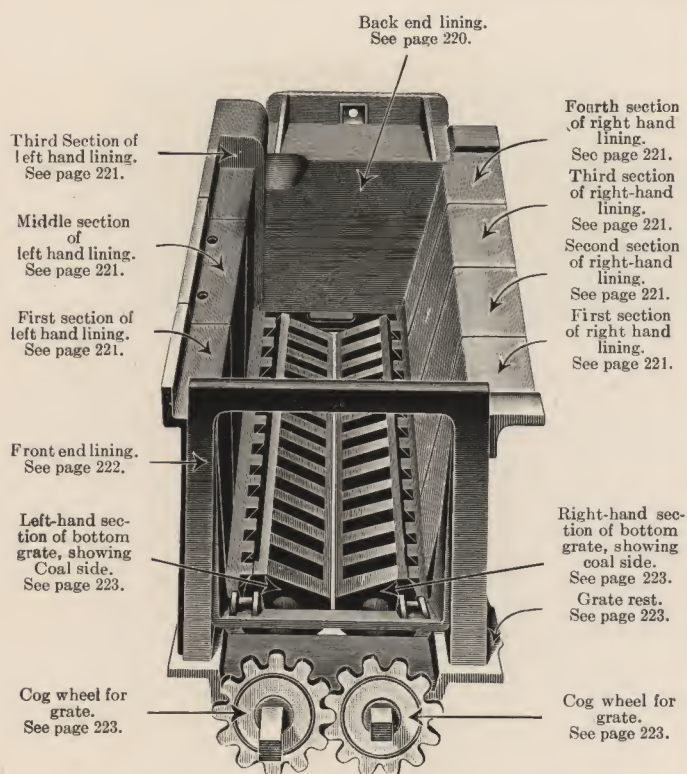
No. 3-19. 3-inch lid, ½ pound.



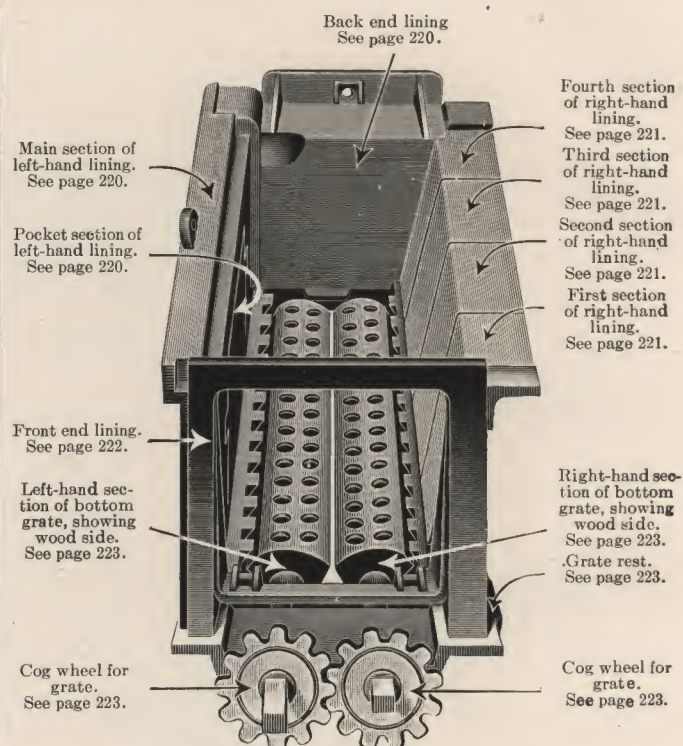
Lid Lifter—Malleable



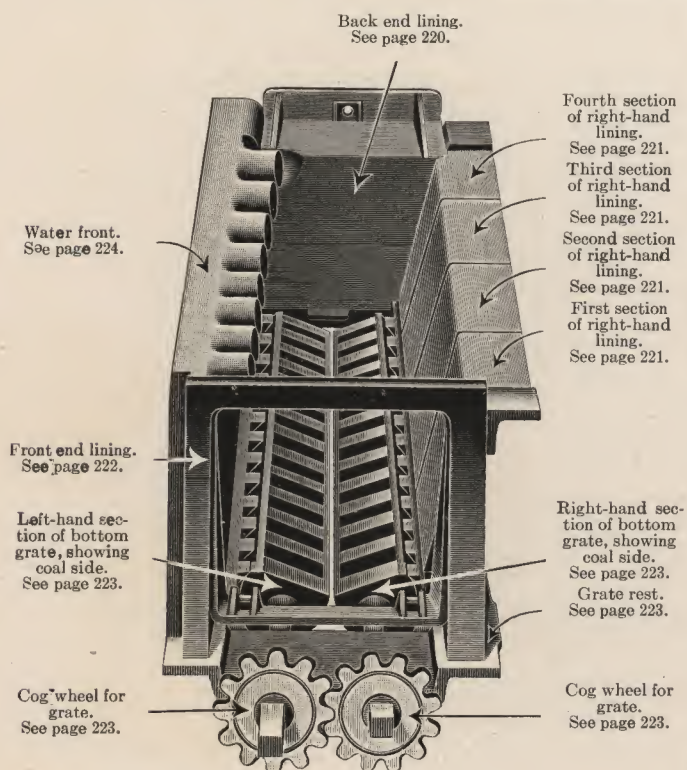
Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



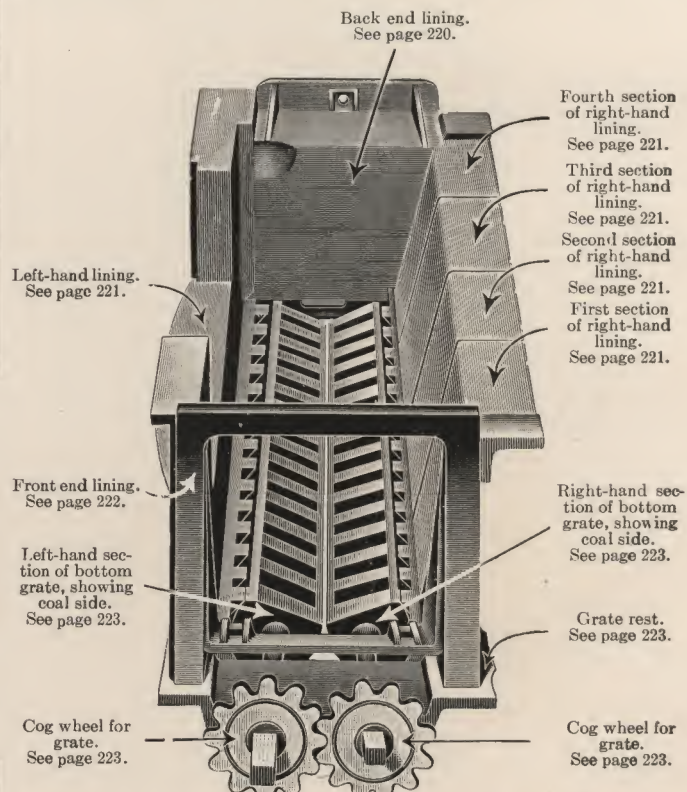
Firebox in Plain Square Ranges, 8 inch size  
Showing coal side of bottom grate



Firebox in left-hand Reservoir Ranges, 8 inch size  
Showing wood side of bottom grate



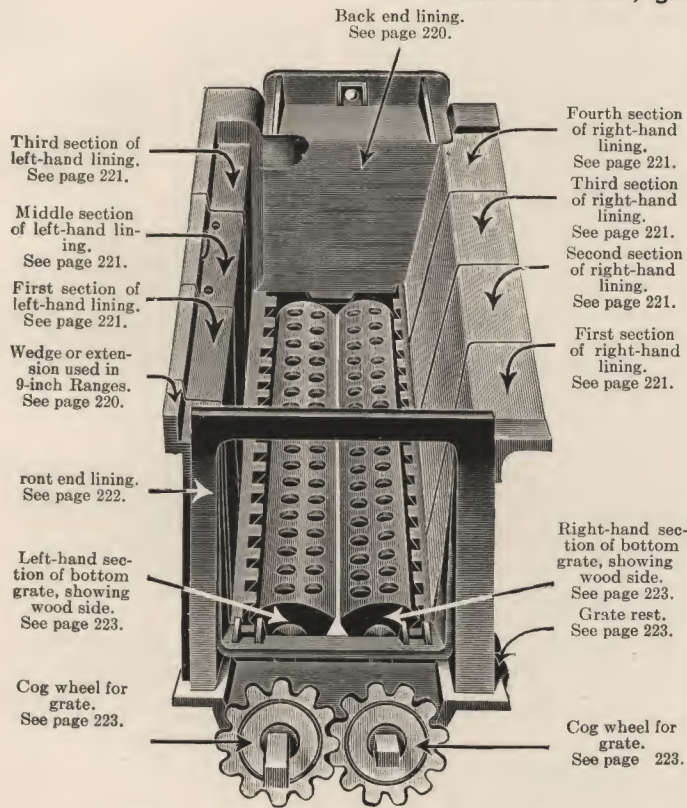
Firebox in Water Front Ranges, 8 inch size  
Showing coal side of bottom grate



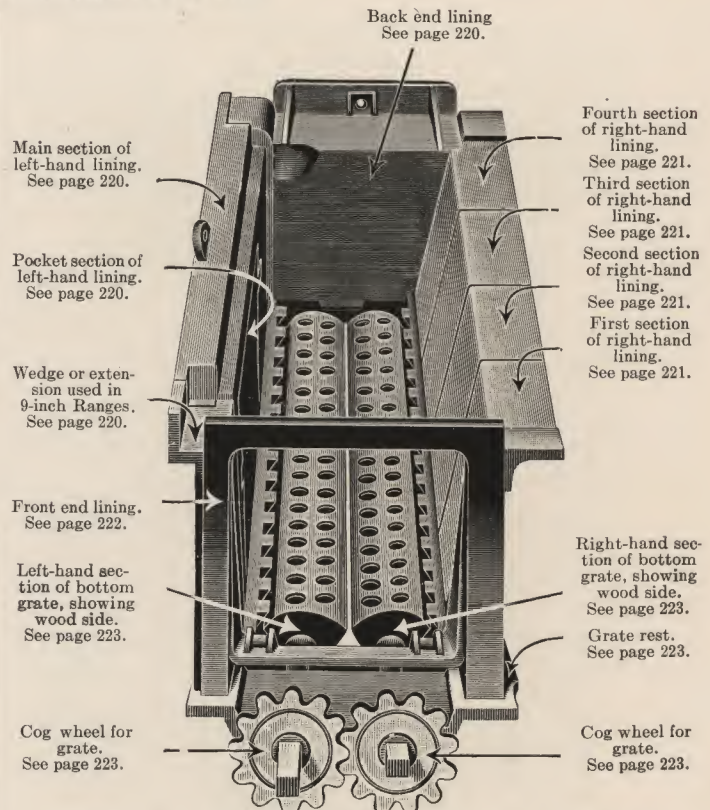
Firebox in Pouch Feed Ranges, Plain and with Reservoir  
Showing coal side of bottom grate



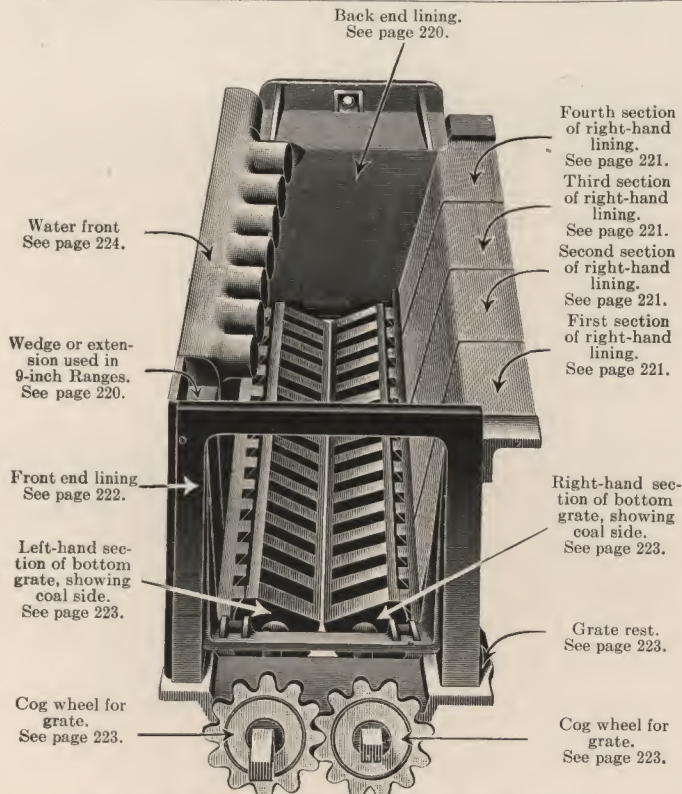
Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



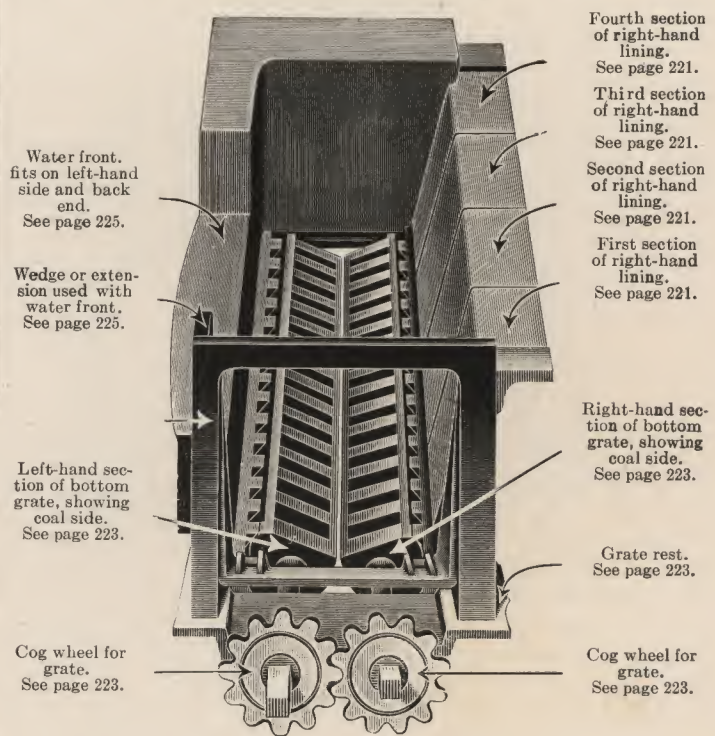
Firebox in Plain Square Ranges, 9 inch size  
Showing wood side of bottom grate



Firebox in left-hand Reservoir Ranges, 9 inch size  
Showing wood side of bottom grate



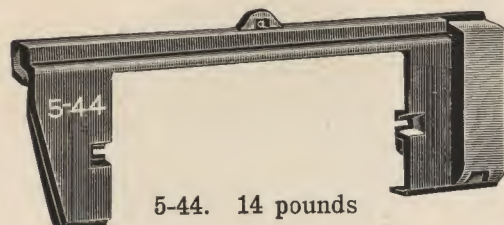
Firebox in Water Front Ranges, 9 inch size  
Showing coal side of bottom grate



Firebox in Pouch Feed Ranges, with Water Front  
Showing coal side of bottom grate



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



5-44. 14 pounds

Used in connection with No. 84R, making complete left-hand lining for reservoir on Ranges, as follows:

Nos. 639, 642, 645, 648, 8239, 8242, 8245, 8248, 639B, 642B, 645B, 648B, 8239B, 8242B, 8245B, 8248B.

Nos. 839, 842, 845, 848, 2839, 2842, 2845, 2848, 839B, 842B, 845B, 848B, 2839B, 2842B, 2845B, 2848B.

Nos. 239, 242, 245, 248.

The following Ranges require extension 86R (see page 220), in addition to the lining shown above.

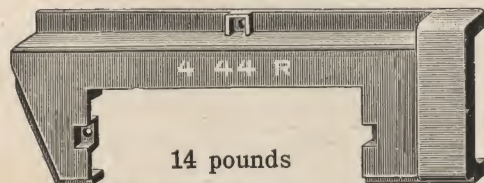
Nos. 651, 654, 9251, 9254, 651B, 654B, 9251B, 9254B.

Nos. 951, 954, 957, 2951, 2954, 2957, 951B, 954B, 957B, 2951B, 2954B, 2957B, 251, 254, 257.

84R.  
16 pounds



Pocket Lining. For heating reservoir; used with 5-44 in Ranges shown above.



14 pounds

10 pounds



Old style left-hand solid lining for Ranges as follows:  
Nos. 237, 240, 243, 246, 37, 40, 43, 46, 37HC, 40HC, 43HC, 46HC.

The following Ranges require extension 86R (see page 220), in addition to sectional lining shown above.

Nos. 249, 252, 49, 52, 49HC, 52HC.

The above linings are not now used as 44-5-1, 44-5-3, 44-5-2 will fit all Ranges mentioned above and is better style to use (see page 221).

No. 4-44 was also used in 39, 42, 45, 48, 51, 54, 39HC, 42HC, 45HC, 48HC, 51HC, 54HC, in connection with open enameled water heater (see page 224).

The extension 86R also required in Nos. 51, 54, 51HC, 54HC.

Extension for left-hand lining used in 9-inch Ranges

1 3/4 pounds



Nos. 649, 652, 9651, 9654, 9651B, 9654B, 949, 952, 9451, 9454, 9451B, 9454B, 451B, 454B, 249, 252, 255, 49, 52, 49HC, 52HC, in connection with 44-5-1, 44-5-3, 44-5-2 (see page 221).

Nos. 650, 653, 9651L, 9654L, 950, 953, 956, 9451L, 9454L, 250, 253, 256, 50, 53, 50HC, 53HC, in connection with 4-23 or 23RF (see page 224).

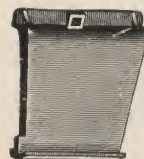
Nos. 651, 654, 9251, 9254, 651B, 654B, 9251B, 9254B, 951, 954, 957, 2951, 2954, 2957, 951B, 954B, 957B, 2951B, 2954B, 2957B, 251, 254, 257, in connection with 5-44 and 84R (see page 220).

Nos. 9349 to 9354, 9351B, 9354B, in connection with P44-1, P44-3, P44-2 (see page 221).

Nos. 349, 351, 352, 354, 351B, 354B, in connection with P44 1/4, P44 3/4, P44 1/2 (see page 221).

Nos. 341, 344, 347, 350, 353 in connection with water front P23 (see page 225), 350 and 353 each require two No. 86R.

#### Back End Lining



No. 21 1/2 R, 10 1/2 pounds, for Ranges, as follows:

Nos. 637 to 645, 8239, 8242, 8245, 8140 to 8145, 8041, 8044, 8642, 8645, 649, 650, 651, 9251, 9651, 9149, 9150, 9151, 9050.

Nos. 837 to 845, 2839, 2842, 2845, 8540 to 8545, 8340 to 8345, 8442, 8445, 949, 950, 951, 2951, 9451, 9549, 9550, 9551, 9349, 9350, 9351.

Nos. 237 to 245, 340 to 345, 442, 445, 249, 250, 251, 349, 350, 351, 451.

No. 46-21. 10 1/2 pounds, for Ranges, as follows:

Nos. 646, 647, 648, 8248, 8146, 8147, 8148, 8047, 8648, 652, 653, 654, 9254, 9152, 9153, 9154, 9053, 9654.

Nos. 846, 847, 848, 2848, 8546, 8547, 8548, 8346, 8347, 8348, 8448, 952 to 957, 2954, 2957, 9552, 9553, 9554, 9352, 9353, 9354, 9454.

Nos. 246, 247, 248, 346, 347, 348, 448, 252 to 257, 352, 353, 354, 454.

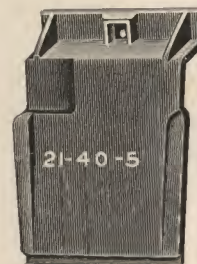
#### Special Back End Lining

When Range is equipped with right hand water back (see page 225), special back end lining is required as follows:

No. 21-37-5. 10 pounds, used in connection with water back 28-23. See Page 225.

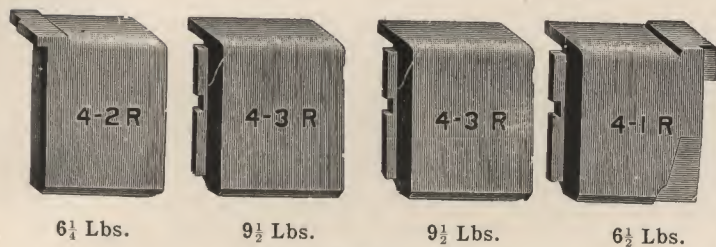
No. 21-40-5. 6 pounds, used in connection with water back 40-23. See Page 225.

No. 21-46-5. 7 pounds, used in connection with water back 9-23. See Page 225.





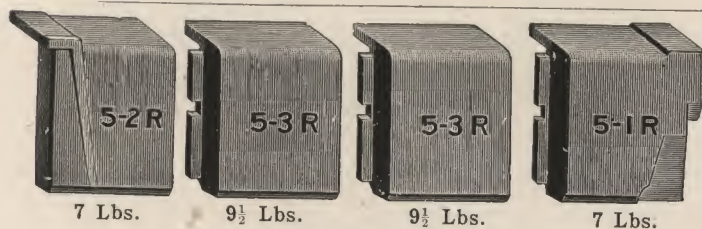
Always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven



Full Set Right-Hand Linings

For Ranges as follows:

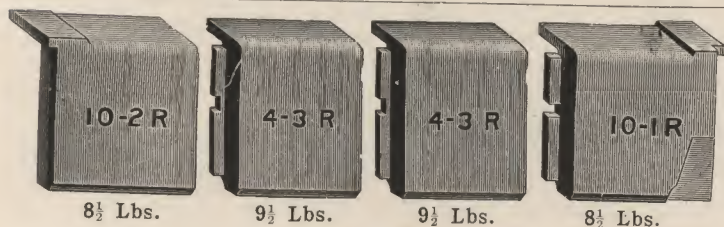
Nos. 637 to 645, 8239, 8242, 8245, 8140 to 8145, 8642, 8645, 837 to 845, 2839, 2842, 2845, 8540 to 8545, 8041, 8044, 8340 to 8345, 8442, 8445, 237 to 245, 340 to 345 442, 445, 37 to 45. Laundry Stove No. 80.



Full Set Right-Hand Linings

For Ranges as follows:

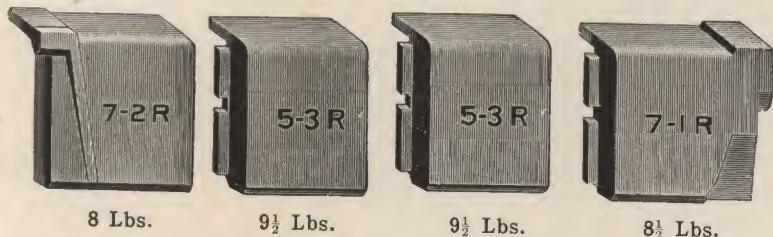
Nos. 646, 647, 648, 8248, 8146, 8147, 8047, 8148, 8648, 846, 847, 848, 2848, 8546, 8547, 8548, 8346, 8347, 8348, 8448, 246, 247, 248, 346, 347, 348, 448, 46, 47, 48.



Full Set Right-Hand Linings

For Ranges as follows:

Nos. 649, 650, 651, 9251, 9149, 9150, 9050, 9151, 9651, 949, 950, 951, 2951, 9549, 9550, 9551, 9349, 9350, 9351, 9451, 249, 250, 251, 349, 350, 351, 451, 49, 50, 51.

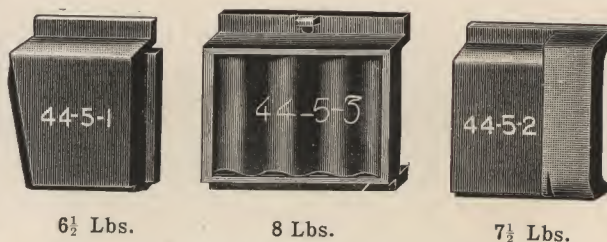


Full Set Right-Hand Linings

For Ranges as follows:

Nos. 652, 653, 654, 9254, 9152, 9153, 9053, 9154, 9654, 952 to 957, 2954, 2957, 9552, 9553, 9554, 9352, 9353, 9354, 9454, 252 to 257, 352, 353, 354, 454, 52, 53, 54.

For parts for old "Special" Ranges, see pages 230 and 231.



Solid Left-Hand Lining

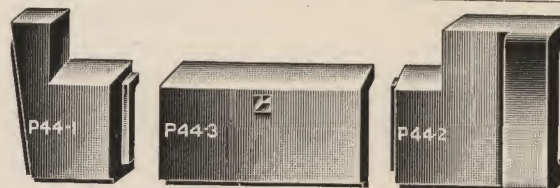
For Ranges as follows:

Nos. 637, 640, 643, 646, 8642, 8645, 8648, 837, 840, 843, 846, 8442, 8445, 8448, 237, 240, 243, 246, 37, 40, 43, 46, 43HC, 46HC.

The following Ranges require extension 86R (see page 220), in addition to sectional lining shown above:

Nos. 649, 652, 9651, 9654, 949, 952, 955, 9451, 9454, 249, 252, 255, 49, 52, 49HC, 52HC.

Water front 4-23R (see page 224) will fit in the above Ranges in place of 44-5-1, 44-5-3, 44-5-2.



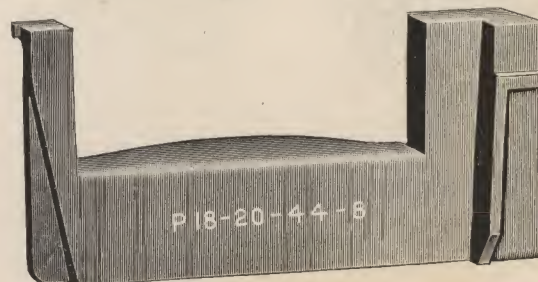
Left-Hand Lining for Old Style Pouch Feed Series

Nos. P44-1, P44-3, P44-2. 28 lbs., for Ranges 340 to 354, 342B, 345B, 348B, 351B, 354B.

Requires extension 86R (see page 220) in 349 to 354, 351B, 354B.

Nos. P44-1, P44-3, P44-2. 22 lbs., for Ranges 8340 to 9354, 8342B, 8345B, 8348B, 9351B, 9354B.

Requires extension 86R (see page 220) in 9349 to 9354, 9351B, 9354B.



Left-Hand Lining for New Pouch Feed Series

No. P44-8. 16 lbs., for Ranges 8540 to 8548, 8542B, 8545B, 8548B.

No. P44-9. 19 lbs., for Ranges 9549 to 9554, 9551B, 9554B.

No. P18 and 20-44-8. 19 lbs., for Ranges 8140 to 8148, 8142B, 8145B, 8148B.

No. P18 and 20-44-9. 21 1/2 lbs., for Ranges 9149 to 9154, 9151B, 9154B.

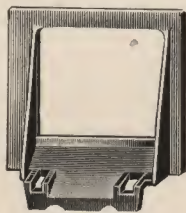


Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



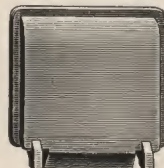
No. L1. 21 lbs.

Side lining for Laundry Stoves, irons set against this. Fits on left-hand side of Nos. 1, 2, 3, 8, 9, 80 and 90. Also fits on right-hand side of Nos. 1 and 2.



4 lbs.

No. 22R. Open end lining. For all Family Ranges (except old Special Series), also 57, 557 and Laundry Stoves Nos. 1, 2, 3, 4, 8, 9, 80 and 90.



4 lbs.

No. 22½R. Hard coal closed end lining. For all Family Ranges (except old Special Series), 57, 557, Laundry Stoves, 1, 2, 3, 4, 8, 9, 80 and 90.



10 lbs.

No. L3. Back end lining for Laundry Stoves Nos. 1, 2, 3 and 4.



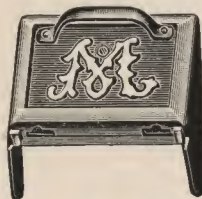
No. 21-80L, 13 lbs., back end lining for Laundry Stoves, Nos. 8 and 80.

No. 21-90L, 12 lbs., back end lining for Laundry Stoves, Nos. 9 and 90.



1½ lbs.

No. 29R. Lining for inside of fire door, bolts to the door.



3 lbs.

No. 28-8. Fire door for Family Ranges (except old Special Series), also 57 and 557.



No. 65. 4½ lbs.

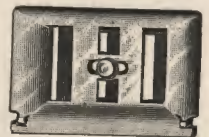
Extension shelf on right for all Majestic Family Ranges, except those with right-hand reservoirs. Malleable.



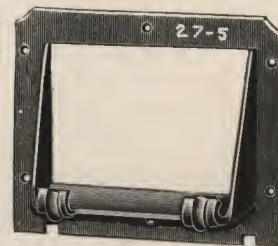
Tea Pot Shelf.  
New Style



Bracket for Tea  
Pot Shelf.



No. 33-8. 1½ lbs.  
Draft door for  
all Majestic  
Family Ranges.



No. 27-5. 4 lbs.

Fire door frame for all Family Ranges.



No. 5½R

Ash cup for all Family Ranges (fits just beneath ash pan).



No. L-24. 9½ lbs.

Grate Rest for Laundry Stoves Nos. 1, 2, 3 and 4. Grates illustrated on page 223.



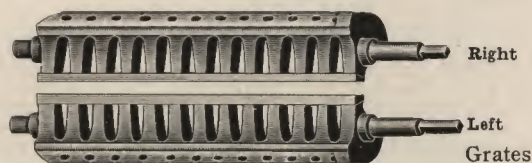
Cleanout door, new style for all Family Ranges (number plate fits in center of door).



Cleanout door, old style, for all Family Ranges.



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



No. 25 $\frac{1}{2}$ R. 6 $\frac{1}{2}$  pounds, left-hand grate for 8-inch Ranges as follows:

No. 25R. 6 $\frac{1}{2}$  pounds, right-hand grate for 8-inch Ranges as follows:

Nos. 637 to 648, 8239, 8242, 8245, 8248, 8239B, 8242B, 8245B, 8248B, 639B, 642B, 645B, 648B, 8140 to 8148, 8041, 8044, 8047, 8642, 8645, 8648, 8142B, 8145B, 8148B, 8642L, 8645L, 8648L.

Nos. 837 to 848, 2839, 2842, 2845, 2848, 839B, 842B, 845B, 848B, 2839B, 2842B, 2845B, 2848B, 8540 to 8548, 8340 to 8348, 8542B, 8545B, 8548B, 8342B, 8345B, 8348B, 8442L, 8445L, 8448L, 8442, 8445, 8448, 237 to 248, 340 to 348, 442, 445, 448, 37 to 48. Laundry Stoves Nos. 1, 2, 3, 4, 80 and 90.

Will fit in any Range bearing number shown above followed by letter "S" or "P."

No. 8-25 $\frac{1}{2}$ R. 7 pounds, left-hand grate, for 9-inch Ranges as follows:

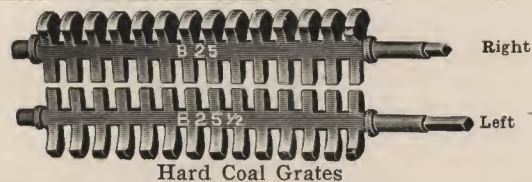
No. 8-25R. 7 pounds, right-hand grate, for 9-inch Ranges as follows:

Nos. 649 to 654, 9251, 9254, 651B, 654B, 9251B, 9254B, 9149 to 9154, 9050, 9053, 9151B, 9154B, 9651, 9654, 9651L, 9654L.

Nos. 949 to 957, 2951, 2954, 2957, 951B, 954B, 957B, 2951B, 2954B, 2957B, 9549 to 9554, 9551B, 9554B, 9451, 9454, 9451L, 9454L, 9349 to 9354, 9351B, 9354B.

Nos. 249 to 257, 349 to 354, 451, 454, 49 to 54.

Will fit in any Range bearing number shown above followed by the letter "S" or "P."



Hard Coal Grates

Hard coal or dock ash grates recommended for use when burning hard coal. Fit regular grate rest or bed plate in all Family Ranges, as follows:

No. B25 $\frac{1}{2}$ . 9 $\frac{1}{2}$  pounds, left-hand section for 8-inch Ranges. Fits in place of 25 $\frac{1}{2}$ R shown above.

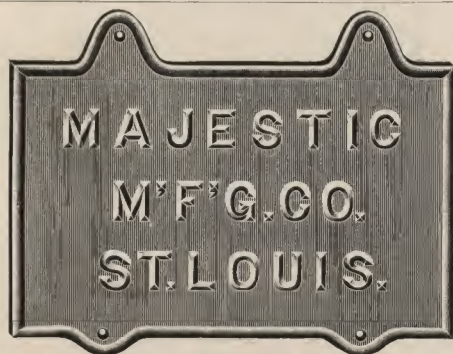
No. B25. 9 $\frac{1}{2}$  pounds, right-hand section for 8-inch Ranges. Fits in place of 25R shown above.

No. B8-25 $\frac{1}{2}$ . 10 $\frac{1}{2}$  pounds, left-hand section for 9-inch Ranges.

Fits in place of 8-25 $\frac{1}{2}$ R shown above.

No. B8-25. 10 $\frac{1}{2}$  pounds, right-hand section for 9-inch Ranges.

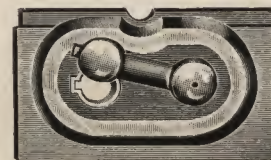
Fits in place of 8-25R, shown above.



No. 24-84. 6 pounds

Plate used to cover opening left in end of range when reservoir is removed and water front installed.

Housing and grate lock. For all Majestic Family Ranges. Housing covers gear wheels or cogs. The grate lock prevents grates from turning.



26R.  $\frac{1}{2}$  pound  
Gear Wheels or Cogs for  
Grates. For all Majestic  
Family Ranges



Shaker for all Majestic  
Family Ranges—Malleable



Grate Rest

No. 37-24. 10 pounds for Ranges as follows:

Nos. 637, 638, 639, 8239, 639B, 8239B, 639P, 8239P, 837, 838, 839, 2839, 839B, 839P, 2839B, 2839P, 237, 238, 239, 238B, 37, 38, 39. Laundry Stoves Nos. 80 and 90.

No. P40-24. 11 $\frac{1}{2}$  pounds for Ranges as follows:

Nos. 640 to 645, 642B, 645B, 8242, 8245, 8242B, 8245B, 8642, 8645, 8642L, 8645L.

Nos. 840 to 845, 842B, 845B, 2842, 2845, 2842B, 2845B, 8442, 8445, 8442L, 8445L.

Nos. 240 to 245, 241B, 244B, 442, 445, 40 to 45.

Nos. 8140 to 8145, 8041, 8044, 8142B, 8145B, 8540 to 8545, 8542B, 8545B, 8340 to 8345, 8342B, 8345B, 340 to 345.

Will fit any Range numbered above when followed by the letter "S" or "P."

No. P46-24. 12 pounds for Ranges as follows:

Nos. 646, 647, 648, 648B, 8248, 8248B, 8648, 8648L, 846, 847, 848, 848B, 2848, 2848B, 8448, 8448L, 246, 247, 248, 247B, 448, 46, 47, 48.

Nos. 8146, 8147, 8047, 8148, 8148B, 8546, 8547, 8548, 8548B, 8346, 8347, 8348, 8348B, 346, 347, 348.

Will fit in any Range numbered above when followed by the letter "S" or "P."

No. P49-24. 11 pounds for Ranges as follows:

Nos. 649, 650, 651, 651B, 9251, 9251B, 9651, 9651L, 949, 950, 951, 951B, 2951, 2951B, 9451, 9451L, 249, 250, 251, 451, 250B, 49, 50, 51.

Nos. 9149, 9150, 9050, 9151, 9151B, 9549, 9550, 9551, 9551B, 9349, 9350, 9351, 9351B, 349, 350, 351.

Will fit in any Range numbered above when followed by the letter "S" or "P."

No. P52-24. 13 pounds for Ranges as follows:

Nos. 652, 653, 654, 654B, 9254, 9254B, 9654, 9654L, 952 to 957, 2954, 2957, 954B, 2954B, 957B, 2957B, 9454, 9454L, 252 to 257, 454, 253B, 256B, 52, 53, 54.

Nos. 9152, 9153, 9053, 9154, 9154B, 9552, 9553, 9554, 9554B, 9352, 9353, 9354, 9354B, 352, 353, 354.

Will fit in any Range numbered above when followed by the letter "S" or "P."



## SECTIONAL PARTS FOR MAJESTIC FAMILY RANGES

Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



Pin extension water front for Ranges as follows:

Nos. 638, 641, 644, 647, 838, 841, 844, 847, 238, 241, 244, 247, 38, 41, 44, 47, 8642L, 8645L, 8648L, 8442L, 8445L, 8448L, 442L, 445L, 448L.

The following Ranges require extension 86R (see page 220), in addition to water front shown above.

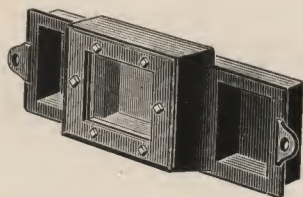
Nos. 650, 653, 950, 953, 956, 250, 253, 256, 50, 53.

Nos. 9651L, 9654L, 9451L, 9454L, 451L, 454L.

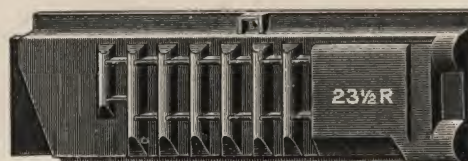
This water front will fit in place of 44-5-1, 44-5-3, 44-5-2 (see page 221), or in place of 5-44 and 84R (see page 220). A plate is needed to cover opening left by reservoir (see page 223).



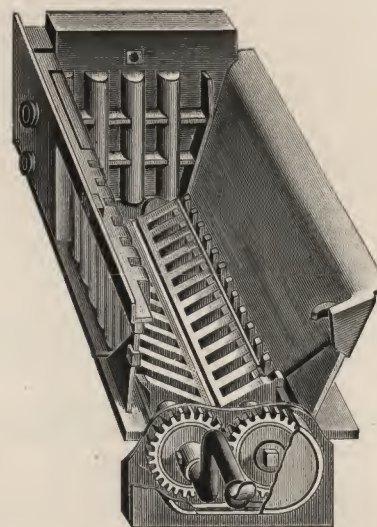
Flat malleable water front; fits any Range mentioned above.



Open enameled water heater for old style square reservoirs on Ranges Nos. 39, 42, 45, 48, 51, 54. Fits in center of solid lining 4-44 (see page 220).

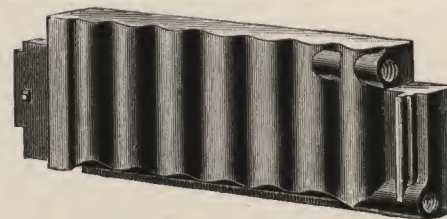


No. 23 $\frac{1}{2}$ R. Water front and lining for round reservoir for Ranges Nos. 4 $\frac{1}{2}$ , 5 $\frac{1}{2}$ , 6 $\frac{1}{2}$ , 8 $\frac{1}{2}$ , 10 $\frac{1}{2}$ . (Pipes come out on left-hand side; see fire box below). Extension 8-23 $\frac{1}{2}$  required in Ranges Nos. 8 $\frac{1}{2}$ , 10 $\frac{1}{2}$ .



Fire Box of Ranges Nos. 4 $\frac{1}{2}$ , 5 $\frac{1}{2}$ , 6 $\frac{1}{2}$ , 8 $\frac{1}{2}$ , 10 $\frac{1}{2}$ , showing combination lining and Water Heater on left.

When connecting any of these Ranges to pressure boiler, water front 23R shown below, is used in place of that illustrated. Pipe holes for 23R come out through the rear of Range.



No. 23R. Water front for old series Ranges Nos. 4, 5, 5 $\frac{1}{4}$ , 5 $\frac{3}{4}$ , 6, 7. Requires extension 8-23 $\frac{1}{2}$  in Ranges Nos. 8, 9, 10, 11.

This style water front will also fit Ranges Nos. 4 $\frac{1}{2}$ , 5 $\frac{1}{2}$ , 6 $\frac{1}{2}$ , 8 $\frac{1}{2}$ , 10 $\frac{1}{2}$ , instead of small water heater shown above. Extension 8-23 $\frac{1}{2}$  required in Ranges Nos. 8 $\frac{1}{2}$ , 10 $\frac{1}{2}$ .

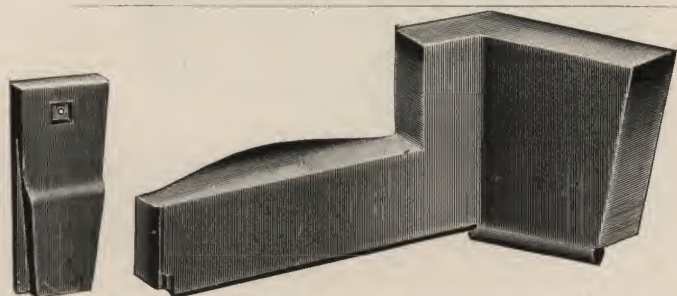
Always give diameter of pipe holes when ordering this water front.



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven

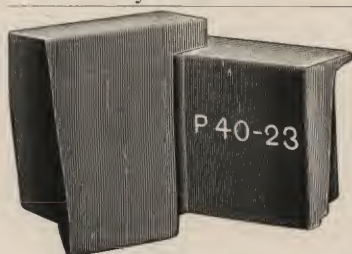


Water front for old style pouch feed Ranges Nos. 340 to 354; fits on left-hand side (under pouch feed), and across back end of fire box.



Left hand water front No. P23-8, for new pouch feed Ranges Nos. 8140 to 8148, 8041, 8044, 8047, 9149 to 9154, 9050, 9053. Fits on left hand side (under pouch feed), and across back end of fire box. Requires small wedge or extension, P23½-8, in Ranges Nos. 8140 to 8148, 8041, 8044, 8047; P23½-9, in Ranges Nos. 9149 to 9154, 9050, 9053.

Will fit in any Range numbered above, when followed by letter "S".



Right hand L water back. Takes place of back end lining and third and fourth sections of right hand lining.

P40-23, for Ranges as follows:

Nos. 637 to 645, 8140 to 8145, 8239, 8242, 8245, 8642, 8645.

Nos. 837 to 845, 8540 to 8545, 8340 to 8345, 2839, 2842, 2845, 8442, 8445.

Nos. 237 to 245, 340 to 345, 442, 445.

In the following Ranges, the second section of right-hand lining is changed to P4-3 when using this water back.

Nos. 649, 650, 651, 9251, 9149, 9150, 9151, 9651.

Nos. 949, 950, 951, 2951, 9549, 9550, 9551, 9349, 9350, 9351, 9451.

Nos. 249, 250, 251, 349, 350, 351, 451.

P46-23 for Ranges as follows:

Nos. 646, 647, 648, 8248, 8146, 8147, 8148, 8648.

Nos. 846, 847, 848, 2848, 8546, 8547, 8548, 8346, 8347, 8348, 8448.

Nos. 246, 247, 248, 346, 347, 348, 448.

In the following Ranges, the second section of right-hand lining is changed to P5-3 when using this water back.

Nos. 652, 653, 654, 9254, 9152, 9153, 9154, 9654.

Nos. 952 to 957, 2954, 2957, 9552, 9553, 9554, 9352, 9353, 9354, 9454.

Nos. 252 to 257, 352 to 354, 454.



Right hand water back used in ranges having both reservoir and water back. Will fit all regular series. Requires special back end lining (see page 220). Requires extension 9-23½ (shown above), in 9-inch Ranges.

No. 28-23 for Ranges as follows:

Nos. 637, 638, 639, 8239, 639B, 8239B, 837, 838, 839, 2839, 839B, 2839B, 237, 238, 239.

No. 40-23 for Ranges as follows:

Nos. 640 to 645, 8242, 8245, 642B, 645B, 8242B, 8245B, 8140 to 8145, 8142B, 8145B, 840 to 845, 2842, 2845, 842B, 845B, 2842B, 2845B, 8540 to 8545, 8542B, 8545B, 8340 to 8345, 8342B, 8345B, 240 to 245, 340 to 345.

Extension 9-23½ required in the following Ranges:

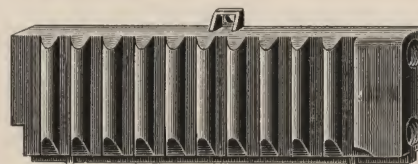
Nos. 649, 650, 651, 9251, 651B, 9251B, 9149, 9150, 9151, 9151B, 949, 950, 951, 2951, 951B, 2951B, 9549, 9550, 9551, 9551B, 9349, 9350, 9351, 9351B, 249, 250, 251, 349, 350, 351.

No. 9-23 for Ranges as follows:

Nos. 646, 647, 648, 8248, 648B, 8248B, 8146, 8147, 8148B, 846, 847, 848, 2848, 848B, 2848B, 8546, 8547, 8548, 8548B, 8346, 8347, 8348, 8348B, 246, 247, 248, 346, 347, 348.

Extension 9-23½ required in the following Ranges:

Nos. 652, 653, 654, 9254, 654B, 9254B, 9152, 9153, 9154, 9154B, 952 to 957, 2954, 2957, 954B, 957B, 2954B, 2957B, 9552, 9553, 9554, 9554B, 9352, 9353, 9354, 9354B, 252 to 257, 352, 353, 354.



No. A23. Water front for Teutonic Ranges Nos. 224, 227, 235; requires extension A23½ in 227 and 235.

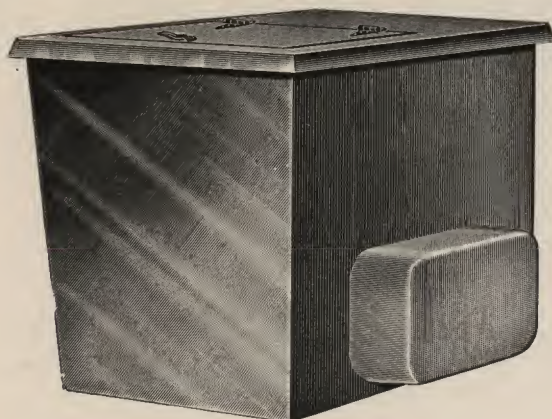


No. 550, complete as shown above

Brass Coil Water Heater nested in grooved left-hand lining. Made of cast brass return bends and extra heavy brass pipe. Made especially for that section of the country where water is so pure it has no sediment, and in which regular iron water fronts rust continually.



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



Upright Reservoir on Left  
No. 21

Used on Ranges Nos. 639, 642, 645, 648, 651, 654, 839, 842, 845, 848, 951, 954, 957 and any of the numbers mentioned above when followed by the letter "B" or "P", 639B, 639P, etc.

Also old style Nos. 239, 242, 245, 248, 251, 254, 257.



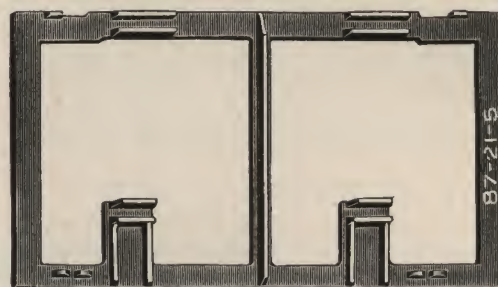
No. 85C21 and 22. 1½ Pounds

Reservoir Rod for No. 21 Reservoir

Used on Ranges Nos. 639, 642, 645, 648, 651, 654, 839, 842, 845, 848, 951, 954, 957 and any of the numbers mentioned above when followed by the letter "B" or "P", 639B, 639P, etc.

No. 85C for old style Nos. 239, 242, 245, 248, 251, 254, 257.

Some of the first No. 21 Reservoirs on Series Nos. 839, 842, etc., had rod No. 85C; specify which is wanted.



No. 87-21-5. 4 Pounds

Reservoir Frame for No. 21 Reservoir

No. 87-21-5. For Ranges as follows:

Nos. 639, 642, 645, 648, 651, 654, 839, 842, 845, 848, 951, 954, 957 and any of the numbers mentioned above when followed by the letter "B" or "P" 639B, 639P, etc.

No. 87. For old style Ranges Nos. 239, 242, 245, 248, 251, 254, 257.

Some of the first No. 21 Reservoirs on Series Nos. 839, 842, etc., had frame No. 87; specify which is wanted.



4 Pounds

Reservoir Bracket for No. 21 Reservoir.  
Made of Malleable and Angle Iron

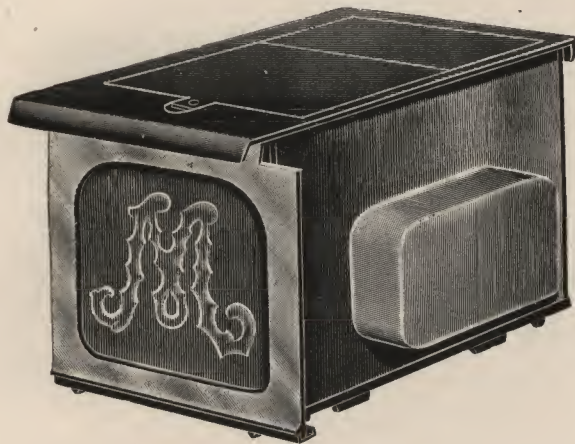
Used on Ranges Nos. 639, 642, 645, 648, 651, 654, 839, 842, 845, 848, 951, 954, 957 and any of the numbers mentioned above when followed by the letter "B" or "P", 639B, 639P, etc.

No. 85B. Used on old style Nos. 239, 242, 245, 248, 251, 254; above style will fit in place of 85B.

No. 85½R. Special Bracket for old style No. 257. Special malleable and angle iron bracket required for No. 957.



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



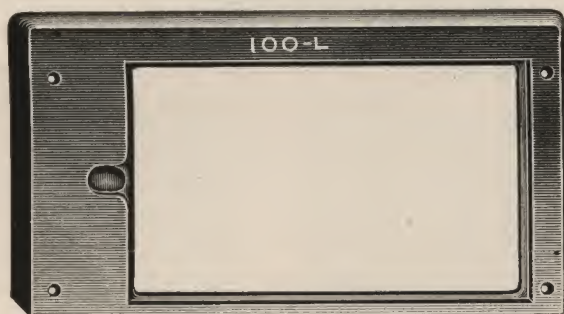
Flush Reservoir on Left. No. 22

Used on ranges as follows:

Nos. 8239, 8242, 8245, 8248, 9251, 9254, also on any of the above numbers when followed by the letter "B" or "P", 8239B, 8239P, etc. On all the ranges listed above the "copper pocket" is  $2\frac{1}{4}$  inches from the bottom, measuring from the bottom of reservoir frame to the bottom of copper pocket.

Nos. 2839, 2842, 2845, 2848, 2951, 2954, also on any of the above ranges when followed by the letter "B" or "P", 2839B, 8239P, etc. On all the ranges listed above the "copper pocket" is 3 inches from the bottom, measuring from the bottom of reservoir frame to the bottom of the copper pocket.

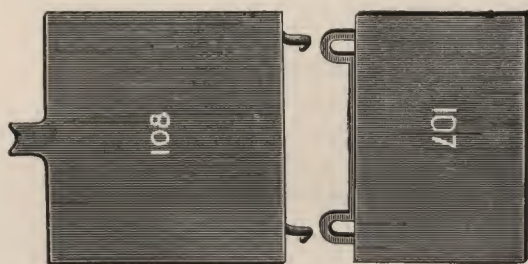
Nos. 2957 and 2957B require a special reservoir, the copper pocket of which is  $2\frac{5}{8}$  inches from the bottom, measuring from the bottom of the reservoir frame to the bottom of the copper pocket.



No. 100L.  $9\frac{1}{2}$  Pounds

Top of No. 22 Reservoir. Malleable

Some of the first No. 22 Reservoirs had Top No. 100R and Lid No. 101R. Specify as to which is wanted.



No. 108. 5 Pounds      No. 107.  $3\frac{1}{2}$  Pounds  
Lids for No. 22 Reservoir. Malleable

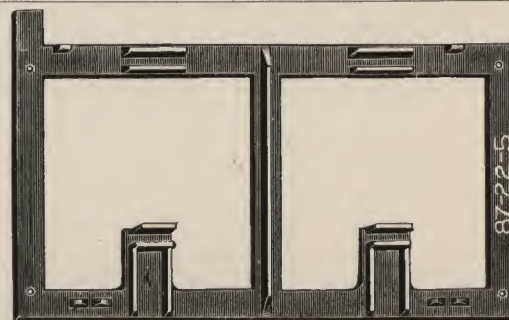


4 Pounds

Reservoir Bracket for No. 22 Reservoir. Made of Malleable and Angle Iron

Used on ranges Nos. 8239, 8242, 8245, 8248, 9251, 9254, 2839, 2842, 2845, 2848, 2951, 2954, 2957, and any of the numbers mentioned above when followed by the letter "B" or "P", 8239B, 8239P, etc.

Some of the first No. 22 Reservoirs had Bracket No. 85-5. The bracket shown above can be used on the old style.

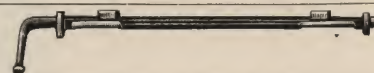


No. 87-22-5.  $4\frac{1}{2}$  Pounds

Reservoir Frame for No. 22 Reservoir

Used on ranges Nos. 8239, 8242, 8245, 8248, 9251, 9254, 2839, 2842, 2845, 2848, 2951, 2954, 2957, and any of the numbers mentioned above when followed by the letter "B" or "P", 8239B, 8239P, etc.

Some of the first No. 22 Reservoirs had Frame No. 87-5. No. 87-22-5 can be used on old style also.

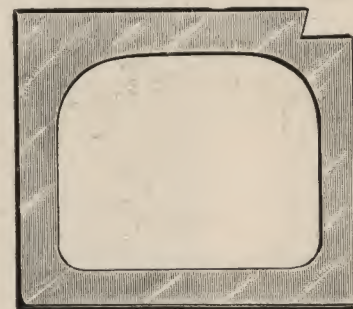


No. 85C-21 and 22.  $1\frac{1}{2}$  Pounds

Reservoir Rod for No. 22 Reservoir

Used on ranges Nos. 8239, 8242, 8245, 8248, 9251, 9254, 2839, 2842, 2845, 2848, 2951, 2954, 2957, and any of the numbers mentioned above when followed by the letter "B" or "P", 8239B, 8239P, etc.

Some of the first No. 22 Reservoirs had Rod No. 85C. Specify which is wanted.



Front End Ornament for New Style  
No. 22 Flush Reservoir  
No. 99-22 Nickeled



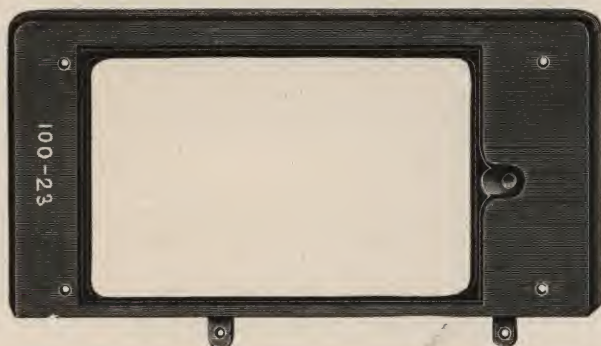
Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



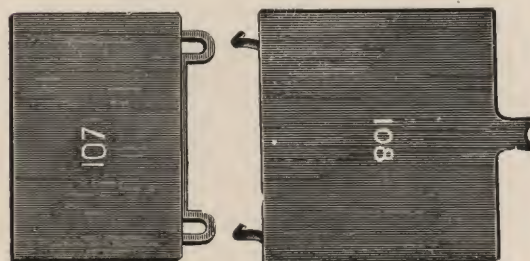
No. 23 Flush Reservoir New Style

Fits on Right of Range

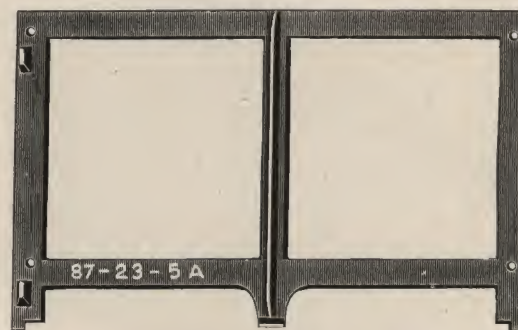
Used on ranges Nos. 8142, 8145, 8148, 9151, 9154, 8642, 8645, 8648, 9651, 9654, 8542, 8545, 8548, 9551, 9554, 8442, 8445, 8448, 9451, 9454 or any of the above numbers when followed by the letter "B," "L," "P" or "S." Some of the first ranges of the series 8542, 8545, etc., had reservoir supported by brackets. If repairs are wanted for that style, see page 229.



No. 100-23. 10 Pounds. Malleable  
Top for No. 23 New Style Flush Reservoir



No. 107. 3½ Pounds      No. 108. 5 Pounds  
Lids for No. 23 New Style Flush Reservoir

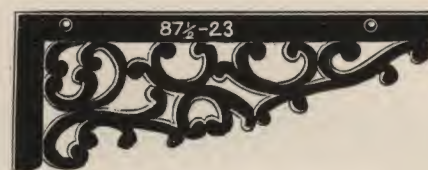


Reservoir Frame for No. 23 New Style  
Flush Reservoir

No. 87-23-5-A, 4½ pounds, for ranges as follows:

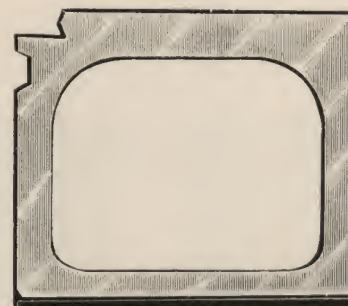
Nos. 8142, 8145, 8148, 9151, 9154, 8642, 8645, 8648, 9651, 9654, 8542, 8545, 8548, 9551, 9554, 8442, 8445, 8448, 9451, 9454, or any of the above numbers when followed by the letter "B," "L," "P" or "S."

Some of the first ranges of series 8542, 8545, etc., had reservoir supported by brackets. If frame is wanted for that style, see page 229.



No. 87½-23. 1½ Pounds  
Ornamental Bracket Used on New Style  
No. 23 Flush Reservoir

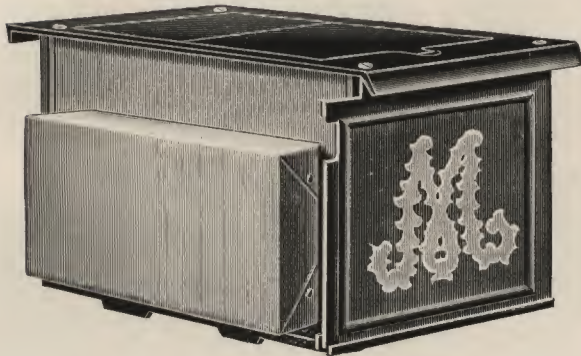
This bolts to bottom frame and gives reservoir proper finish.



Front End Ornament for New Style  
No. 23 Flush Reservoir  
No. 99-23 Nickered

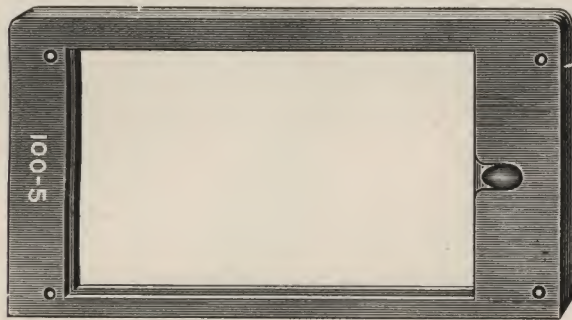


Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven

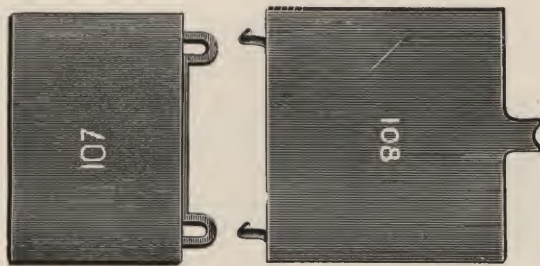


Old Style Flush Reservoir on Right  
No. 23

Used on Ranges Nos. 8342, 8345, 8348, 9351, 9354, 8442, 8445, 8448, 9451, 9454.



No. 100-5.  $9\frac{1}{2}$  Pounds  
Old Style Top of No. 23 Reservoir



Malleable

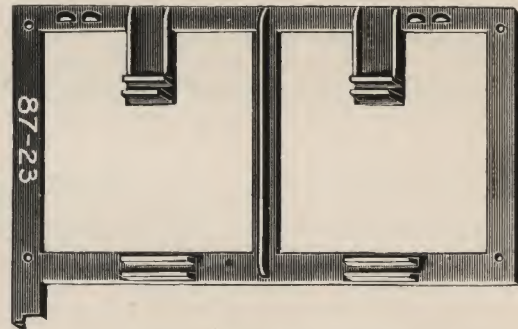
Lids for No. 23 Reservoir. Malleable  
No. 107.  $3\frac{1}{4}$  Pounds      No. 108. 5 Pounds



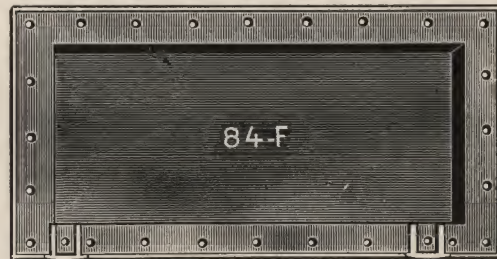
No. 85C-23.  $1\frac{1}{2}$  Pounds  
Reservoir Rod for No. 23 Reservoir  
Used on Ranges Nos. 8342, 8345, 8348, 9351, 9354, 8442, 8445, 8448, 9451, 9454.  
Some of the first No. 23 Reservoirs had Rod No. 85C-5; specify which is wanted.



No. 85-23.  $3\frac{1}{2}$  Pounds  
Old Style Reservoir Bracket for No. 23 Reservoir  
Used on Ranges Nos. 8342, 8345, 8348, 9351, 9354, 8442, 8445, 8448, 9451, 9454.  
Some of the first No. 23 Reservoirs had Bracket No. 85F. No. 85-23 takes its place.



No. 87-23.  $4\frac{1}{2}$  Pounds  
Old Style Reservoir Frame for No. 23 Reservoir  
Used on Ranges Nos. 8342, 8345, 8348, 9351, 9354, 8442, 8445, 8448, 9451, 9454.  
Some of the first No. 23 Reservoirs had Frame No. 102-5; specify which is wanted.

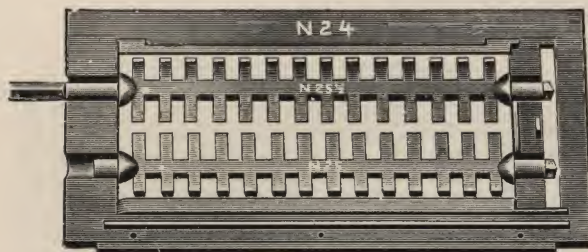


No. 84F.  $9\frac{1}{2}$  Pounds  
Pocket for Heating No. 23 Reservoir  
Used on Ranges Nos. 8342, 8345, 8348, 9351, 9354, 8442, 8445, 8448, 9451, 9454.  
Pocket on new style No. 23 Reservoir is stamped from one piece of Charcoal Iron.



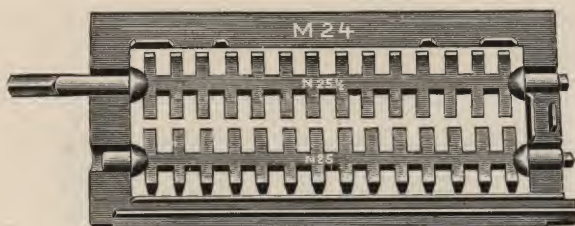
## SECTIONAL PARTS FOR OLD "SPECIAL" MAJESTIC RANGES

Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



Grates and Grate Rest for Nos. 204 to 212.

- N24. Grate Rest, 7 pounds.  
 N25½. Left Section of Grate, 5½ pounds.  
 N25. Right Section of Grate, 5 pounds.



Grates and Grate Rest for Nos. 201 to 203.

- M24. Grate Rest, 5 pounds.  
 N25½. Left Section of Grate, 5½ pounds  
 N25. Right Section of Grate. 5 pounds.



Water Front for Ranges Nos. 204 to 212.

Ranges Nos. 204 to 212 formerly had Water Front M23 with extension. B23 shown above is later style and is better.



No. 87. 4 Pounds

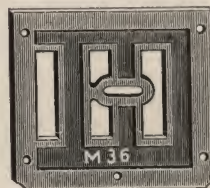
Reservoir Frame for No. 21 Reservoir  
 Used on Ranges Nos. 203, 206, 209 and 212.



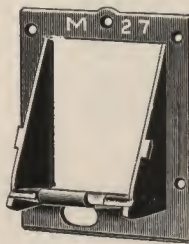
M26. ½ Pound Each.  
 Gear Wheels.  
 All "Special" Ranges.



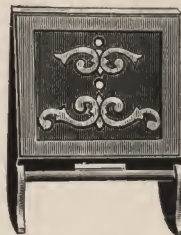
1 Pound  
 Draft Slide.  
 All "Special" Series.  
 Nos. 201 to 212.



3 Pounds  
 Draft Frame.  
 All "Special Series."  
 Nos. 201 to 212.



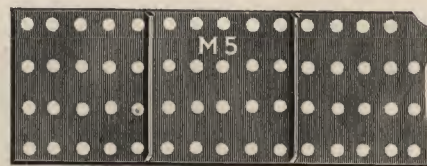
No. M27. 4 Pounds  
 Fire Door Frame,  
 Nos. 201 to 212.



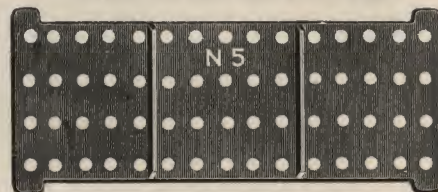
No. D28. 4 Pounds  
 Fire Door,  
 Nos. 201 to 212.



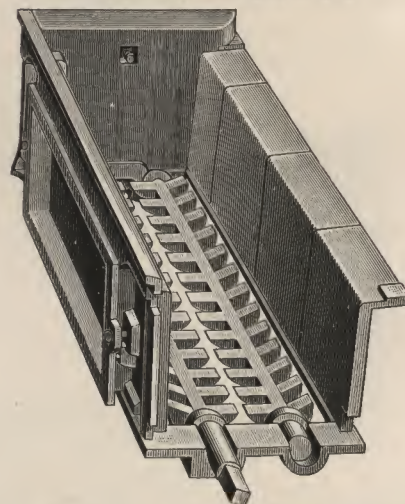
No. D29. 2 Pounds  
 Fire Door Lining  
 bolts to door.  
 Nos. 201 to 212.



4 Pounds  
 Wood Plate for Nos. 201 to 203.



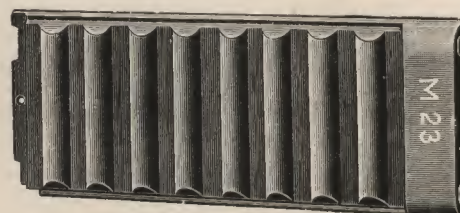
4½ Pounds  
 Wood Plate for Nos. 204 to 212.



Grate and Fire Box for "Special" Ranges.  
 Nos. 201 to 212



No. 85B. 4 Pounds  
 Reservoir Bracket for No. 21 Reservoir.  
 Used on Ranges Nos. 206, 209 and 212.  
 New style malleable bracket will fit in place  
 of above.  
 No. D85 for No. 203.



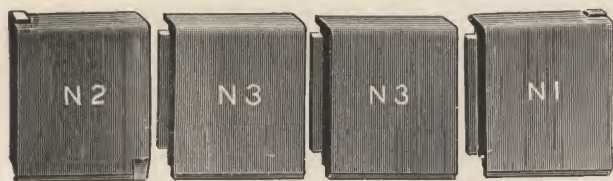
Water Front for all Ranges, Nos. 201 to 203.



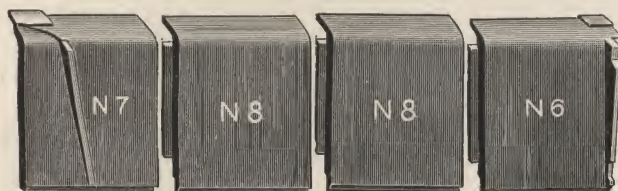
Always give the number of the range for which repairs are wanted; if number has been lost, give dimensions of oven



5 lbs. 10 lbs. 5 lbs.  
Full set right-hand Linings for Nos. 201 to 203.



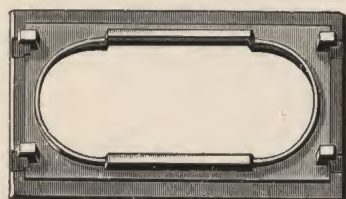
5 lbs. 6 lbs. 6 lbs. 5 lbs.  
Full set right-hand Linings for Nos. 204 to 209.



5½ lbs. 6½ lbs. 6½ lbs. 6 lbs.  
Full set right-hand Linings for Nos. 210 to 212.



6½ lbs. 8 lbs. 7½ lbs.  
New left-hand Lining for Ranges Nos. 204 to 212, except ranges with reservoir, which require 5-44 and 84R, see page 220. Old style Lining consisted of frame with solid lining in center. Above style is now used and is better.



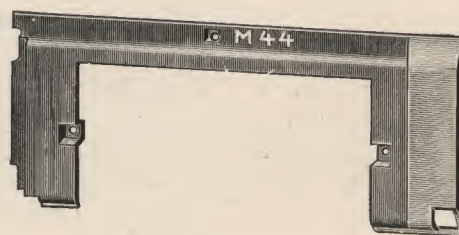
Open Anchor Plate (Bottom View)  
No. 23-15½. 7½ lbs., for 201, 202, 203.  
No. 15R. 10 lbs., for 204, 205, 206, 210, 211 and 212.  
No. 5½-15R. Gray, 9 lbs., for 207, 208 and 209.



Short Center (Bottom View)  
No. 23-18½. 3 lbs., for 201, 202 and 203.

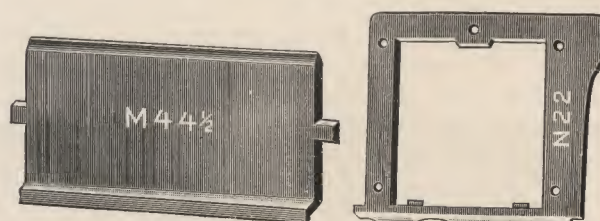


Lid (Bottom View)  
No. 18. Gray, 3 lbs., for 204 to 212.  
No. 19. Gray, 3½ lbs., for 201 to 212.



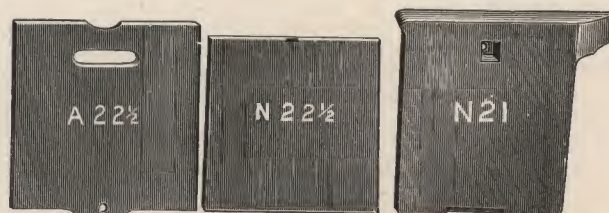
9½ lbs.

Frame of left-hand Lining, requires M44½ to make Lining complete Nos. 201 to 203.

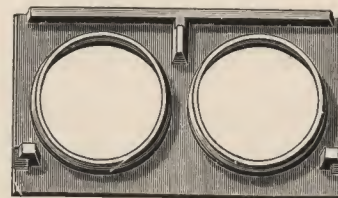


13 lbs.  
Center of left-hand Lining, Nos. 201 to 203.

Open End Lining  
No. M-22. 3 lbs., for Ranges 201, 202 and 203.  
No. N-22. 4 lbs., for Ranges 204 to 212.



4½ lbs. 4½ lbs. 4½ lbs.  
Hard Coal End Lining, Nos. 204 to 212  
Hard Coal End Lining, Nos. 201 to 203  
Back End Lining  
No. M-21. 6 lbs., for Ranges 201, 202 and 203.  
No. N-21. 8 lbs., for Ranges 204 to 212.



Closed Anchor Plate (Bottom View)

No. 23-16. 8 lbs., for 201, 202 and 203.  
No. 16R. 13½ lbs., for 204, 205, 206, 210, 211 and 212.  
No. 5½-16. Gray, 10½ lbs., for 207, 208 and 209.



Key Plate (Bottom View)

No. 23-17½. 2½ lbs. For Nos. 201, 202 and 203.  
No. 37-17-5. Gray, 7 lbs. For Nos. 204, 205 and 206.



Always give the NUMBER OF THE RANGE for which repairs are wanted; if number has been lost, give dimensions of oven



Ornament for Top of Closet Shelf  
New Style

No. 37-10R5. Right section for Ranges as follows:

No. 37-10L5. Left section for Ranges as follows:

Nos. 637, 638, 639, 8239, 639B, 639P, 8239B, 8239P, 837, 838, 839, 2839, 839B, 2839B.

No. 40-10R5. Right section for Ranges as follows:

No. 40-10L5. Left section for Ranges as follows:

Nos. 640 to 645, 8242, 8245, 8140 to 8145, 8041, 8044, 8642, 8645, 840 to 845, 2842, 2845, 8540 to 8545, 8340 to 8345, 8442, 8445, 649, 650, 651, 9251, 949, 950, 951, 2951, 9149, 9150, 9151, 9050, 9651, 9549, 9550, 9551, 9349, 9350, 9351, 9451.

No. 46-10R5. Right section for Ranges as follows:

No. 46-10L5. Left section for Ranges as follows:

Nos. 646, 647, 648, 8248, 8146, 8147, 8148, 8047, 8648, 846, 847, 848, 2848, 8546, 8547, 8548, 8346, 8347, 8348, 8448, 652, 653, 654, 9254, 9152, 9153, 9154, 9053, 9654, 9552, 9553, 9554, 9352, 9353, 9354, 9454, and for any Range numbered above followed by the letters "B," "L," "P," "S," 645B, 8645L, 642P, 8145S, etc.



No. 103R5. Left

No. 104R5. Right

Old Style Bracket for Upper Closet Shelf

For Nos. 237 to 257, 340 to 354, 442, 445, 448, 451, 454 and any Range numbered above followed by the letter "B."

New Style Bracket for Upper Closet Shelf  
Steel, Nickel Plated

Reversible, fits on either Right or Left

For Ranges Nos. 637 to 654, 8140 to 8148, 8041, 8044, 8047, 9149 to 9154, 9050, 9053, 8540 to 8548, 9549 to 9554, 8239, 8242, 8245, 8248, 9251, 9254, 8642, 8645, 8648, 9651, 9654, 837 to 848, 949 to 957, 8340 to 8348, 9349 to 9354, 2839, 2842, 2845, 2848, 2951, 2954, 8442, 8445, 8448, 9451, 9454.



Damper Frame  
Malleable

No. 37R.  $1\frac{1}{4}$  pounds, for all Great Majestic Family Ranges and old Special Series.



Damper  
Malleable

No. 38R.  $1\frac{1}{4}$  pounds, for all Great Majestic Family Ranges and old Special Series.



Side Damper Handle

No. 81-5.  $\frac{3}{4}$  pound, for all Great Majestic Family Ranges (except those with right-hand Reservoir); also for old Special Series.

Ranges with right-hand reservoir require a special side damper handle.



Rear Damper Rod. Malleable

No. 3-39.  $\frac{3}{4}$  pound for Ranges as follows:

Nos. 637 to 639, 8239, 837 to 839, 2839, 237 to 239, Special Series Nos. 204 to 206, or any of the above numbers when followed by the letter "B" or "P."

No. 4-39-5.  $\frac{3}{4}$  pound for Ranges as follows:

Nos. 640 to 645, 8242, 8245, 8140 to 8145, 8041, 8044, 8645, 649 to 651, 9251, 9149 to 9151, 9050, 9651, 8540 to 8545, 8442, 8445, 9549 to 9551, 9451, 840 to 845, 2842, 2845, 8340 to 8345, 949 to 951, 2951, 9349 to 9351, 240 to 245, 249 to 251, 340 to 345, 349 to 351, 442, 445, 451, and Special Series Nos. 207 to 209, or any of the above numbers when followed by the letter "B," "L," "P" or "S."

No. 6-39. 1 pound for Ranges as follows:

Nos. 646 to 648, 8248, 8146 to 8148, 8047, 8648, 8546 to 8548, 8448, 652 to 654, 9254, 9152 to 9154, 9053, 9654, 9552 to 9554, 9454, 846 to 848, 2848, 8346 to 8348, 952 to 954, 2954, 9352 to 9354, 246 to 248, 252 to 254, 346 to 348, 448, 352 to 354, 454, and Special Series Nos. 210 to 212, or any of the above numbers when followed by the letter "B," "L," "P" or "S."

No. 7-39.  $1\frac{1}{2}$  pounds for Ranges as follows:

Nos. 955 to 957, 2957, 255 to 257, or any of the above Ranges when followed by the letter "B" or "P."

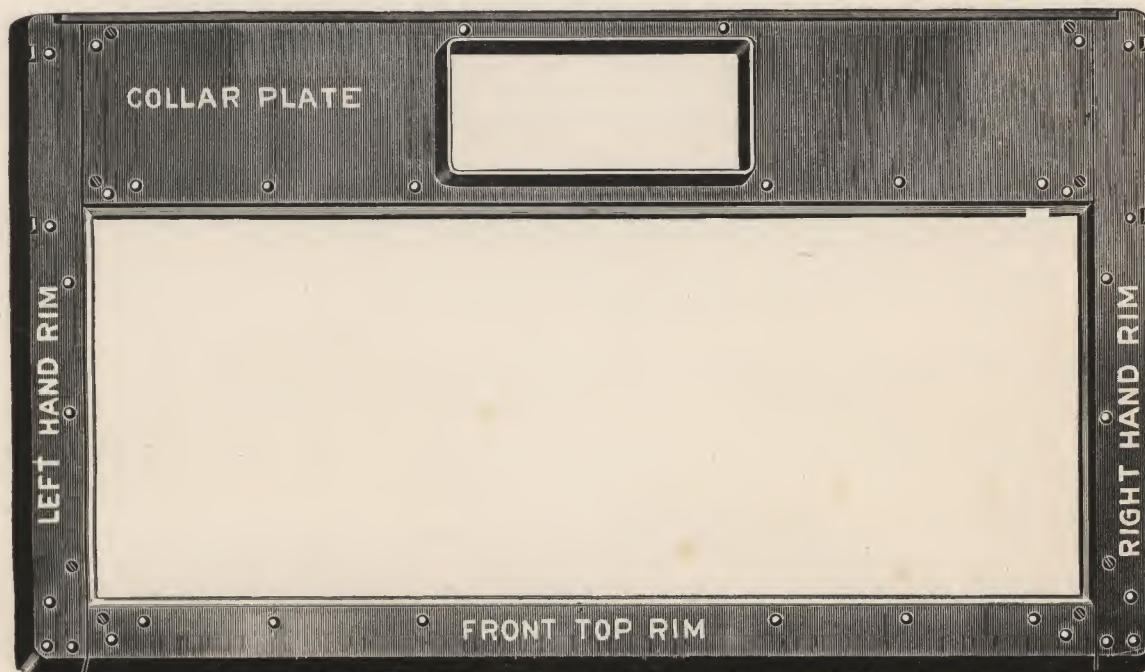
No. D39.  $1\frac{1}{2}$  pounds for Ranges as follows:

Special Series Nos. 201, 202, 203.



## Top Rims, Etc.

In ordering, always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven



In ordering above parts for any Majestic range, use the name given above. Order must state the number of the range and the length of the desired part (actual visible top length, not including flanges, angles or projections), and the following instructions must be observed:

### For Ranges With More Than One Fire Box

State whether parts wanted are for right or left-hand end, as you stand in front of and facing the range, or for a center section. If the range is a combination, make sure that you have the number of the section for which repair is wanted.

### For Ranges With Secret Flue

These ranges are furnished with a different collar plate than those intended for use with breeching, or with ordinary smoke box. State clearly if the range has secret flue.

### For Ranges With Down Draft and Sliding Plate Over Fire

In addition to length, measured as directed above, give width of opening in which sliding plate fits, if a front top rim is wanted.



## Standard Fire Box Parts For Ranges With Duplex Grates

### SEE OPPOSITE PAGE FOR FIRE BOXES WITH BAR GRATES

In ordering, always give the NUMBER OF THE RANGE, and state whether grates are Duplex or Bar, and whether with or without Fire Door; if number has been lost, give dimensions of oven

#### Duplex Grate Fire Box of Nos. 55, 055, 155, 110 and 165 Ranges takes

- |   |                                      |
|---|--------------------------------------|
| 1 right-hand section of grate, No. 12-25.   | 1 grate rest, No. 12-24.             |
| 1 left-hand section of grate, No. 12-25½.   | 1 front end coal lining, No. 12-22½. |
| 3 sections right-hand lining, No. 12-20.  | 1 open end lining, No. 55-22.        |
| 1 back end lining, No. 55-21.   |                                      |
| 1 water front on left side, No. 12-23. (For Nos. 055 and 155 use Reservoir pocket 55-84 and frame 55-44.) |                                      |
| Where extra water back is used, takes No. 14-23R instead of right-hand lining.                            |                                      |
| Where no water front is used, takes 1 each No. 12-44-5 and 12-44½-5 on left instead.                      |                                      |

#### Duplex Grate Fire Box of Nos. 56, 056, 156, 112 and 168 Ranges takes

- |   |                                      |
|---|--------------------------------------|
| 1 right-hand section of grate, No. 12-25.   | 1 grate rest, No. 12-24.             |
| 1 left-hand section of grate, No. 12-25½.   | 1 front end coal lining, No. 12-22½. |
| 3 sections right-hand lining, No. 12-20.  | 1 open end lining, No. 12-22.        |
| 1 back lining, No. 12-21.   |                                      |
| 1 water front on left side, No. 12-23. (For Nos. 056 and 156 use Reservoir pocket 84-56 and frame 44-56.) |                                      |
| Where extra water back is used, takes No. 14-23R instead of right-hand lining.                            |                                      |
| Where no water front is used, takes 1 each No. 12-44-5 and 12-44½-5 on left instead.                      |                                      |

#### Fire Box of Old No. 57 Range takes

- |   |                                    |
|---|------------------------------------|
| 1 U water back, No. J23.  | 1 grate rest, No. 37-24.           |
| 1 front section right-hand lining, No. J20.   | 1 front end coal lining, No. 22½R. |
| 1 front section left-hand lining, No. J20½.   | 1 open end lining, No. 22R.        |
| 1 pair grates, Nos. 25 and 25½.   |                                    |
| Where no water back is used, takes back end lining J21; right-hand lining in two sections, J20 next to fire door and J44 next to that; left-hand lining in two sections, J20½ next to fire door and J44½ next to that |                                    |

#### Fire Box of No. 557 Range takes

- |   |                                    |
|---|------------------------------------|
| 1 water back on right, No. 57-23R.  | 1 grate rest, No. 37-24.           |
| 1 pair of grates, Nos. 25 and 25½.  | 1 front end coal lining, No. 22½R. |
| 1 back end lining, No. J21.   | 1 open end lining, No. 22R.        |
| One left-hand lining in two sections—J20½ next to fire door, J44½ next to that.                             |                                    |
| Where extra water front is used, takes No. 57-23L instead of left-hand lining.                              |                                    |
| Where no water back is used, has right-hand lining in two sections—J20 next to fire door, J44 next to that. |                                    |

#### Fire Box of No. 579 Range takes

- |   |                                     |
|---|-------------------------------------|
| 1 water back on right, No. 57-23R.  | 1 grate rest, No. 49-24.            |
| 1 pair grates, Nos. 8-25 and 8-25½.   | 1 front end coal lining, No. 22½-5. |
| 1 back end lining, No. J21.   | 1 open end lining, No. 57-22-9.     |
| Left-hand lining in two sections—J20½ next to fire door, J44½ next to that.                                 |                                     |
| Where extra water front is used, takes No. 57-23L instead of left-hand lining.                              |                                     |
| Where no water back is used, has right-hand lining in two sections—J20 next to fire door, J44 next to that. |                                     |

#### Duplex Grate Fire Box of Nos. 58, B58, 59, 60 and B60 Ranges takes

- |  |   |
|--|---|
| 1 right-hand section of grate, No. 12-25.  | 1 water back on right side, No. 14-23R. |
| 1 left-hand section of grate, No. 12-25½.  | 1 grate rest, No. 12-24.                |
| 3 sections left-hand lining, No. 13-20.  | 1 front end coal lining, No. 12-22½.    |
| 1 back end lining, No. 14-21.  | 1 open end lining, No. 14-22.           |
| Where extra water front is used, takes No. 14-23L on left instead of left-hand lining. |   |
| Where no water back is used, takes three sections of No. 13-20 on right instead.       |   |

See page 236 for illustrations of Standard Fire Boxes listed above, and also Special Fire Boxes for heating steam and carving tables.



## Fire Box Parts For Ranges With Bar Grates

SEE OPPOSITE PAGE FOR FIRE BOXES WITH DUPLEX GRATES

In ordering, always give the NUMBER OF THE RANGE, and state whether grates are Duplex or Bar, and whether with or without Fire Door; if number has been lost, give dimensions of oven

**Bar Grate Fire Box of Nos. 55, 055, 155, 78055, 78155, 855, 7855, 110, 8110, 78110, 165, 78165, 55-6,** takes 6 grate bars, No. 61-25. 1 grate rest, No. 55-56-24. (Must be ground to fit for Nos. 055, 155, 78055, 78155.)  
3 sections right-hand lining, No. 12-20. 1 front end solid lining, No. 22-55-F.  
1 back end lining, No. 21-55-B.  
1 water front on left side, No. 12-23. (For Nos. 055, 155, 78055 and 78155, use reservoir pocket 55-84 and frame 55-44.)

Where extra water back is used, takes No. 14-23R instead of right-hand lining.

Where no water front is used, takes 1 each No. 12-44-5 and 12-44½-5 on left instead.

When Ranges Nos. 55, 055, 155, 110, 165 have fire door, takes open front end lining No. 12-22-55.

**Bar Grate Fire Box of Nos. 56, 056, 156, 78056, 78156, 856, 7856, 112, 8112, 78112, 168, 78168,** takes 6 grate bars, No. 61-25. 1 grate rest, No. 55-56-24. (Must be ground to fit for Nos. 056, 156, 78056, 78156.)  
3 sections right-hand lining, No. 12-20. 1 front end solid lining, No. F-56-22S.  
1 back end lining, No. B-56-21S.  
1 water front on left side, No. 12-23. (For Nos. 056, 156, 78056, 78156, use reservoir pocket 84-56 and frame 44-56.)

Where extra water back is used, takes No. 14-23R instead of right-hand lining.

Where no water front is used, takes 1 each No. 12-44-5 and 12-44½-5 on left instead.

When Ranges Nos. 56, 056, 156, 112 and 168 have fire door, takes open front end lining No. 12-22-56.

**Bar Grate Fire Box of Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, B60, 7860,** takes 6 grate bars, No. 61-25. 1 water back on right side, No. 14-23R.  
3 sections left-hand lining, No. 13-20. 1 grate rest, No. 55-56-24.  
1 back end lining, No. 58-59-60-21. 1 front end lining, No. 59-22, SOLID.  
Where extra water front is used, takes No. 14-23L on left instead of left-hand lining.  
Where no water back is used, takes three sections of No. 13-20 on right instead.  
When Nos. 58, B58, 59 and 60 have fire door, takes open front end lining No. 59-22.

### Fire Box of No. 61 Range takes

8 grate bars, No. 61-25. 1 water back on right side, No. 14-23R.  
3 sections left-hand lining, No. 13-20. 1 grate rest, No. 61-24.  
1 back end lining, No. 61-21. 1 open end lining, No. 61-22.  
Where extra water front is used, takes No. 14-23L on left instead of left-hand lining.  
Where no water back is used, takes three sections of No. 13-20 on right instead.  
When range has no fire door, takes front end solid lining, No. 761-22.

### Fire Box of No. 761 Range takes

8 grate bars, No. 61-25. 1 grate rest, No. 61-24.  
3 sections left-hand lining, No. 13-20. 1 front end solid lining, No. 761-22.  
1 back end lining, No. 61-21.  
1 water back on right side, No. 14-23R.  
Where extra water front is used, takes No. 14-23L on left instead of left-hand lining.  
Where no water back is used, takes three sections of No. 13-20 on right instead.

### Fire Box of No. 1904 or 71904, 1905 or 71905 Range takes

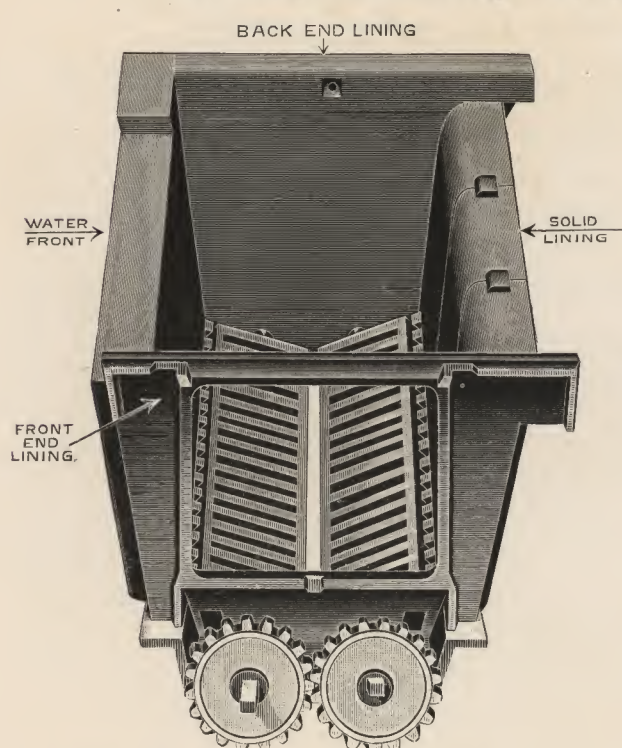
6 grate bars, No. 25-04. 1 back end lining, No. 21-04.  
3 sections left-hand lining, No. 44-04-1, 44-04-3, 44-04-2. 1 grate rest, No. 24-04.  
2 lugs No. 04 to hold left-hand and back end linings in place. 3 sections right-hand lining, No. 20-04.  
1 front end lining, No. 22-04.  
Where water front is used, takes water front No. 12-23 and extension 86-04 on left, instead of left-hand lining.

### Fire Box of No. 1907 Range takes

7 grate bars, No. 25-04. 1 back end lining, No. 21-04T. Fire brick.  
3 sections left-hand lining, No. 44-04T. These are 1 grate rest, No. 24-04T.  
fire brick, 10¾ inches high, 3½ inches thick. 3 sections right-hand lining, No. 20-04T. These are  
fire brick, 8½ inches high, 3½ inches thick.  
1 front end lining, No. 22-04T. Fire brick.  
Where water front is used, takes water front No. 12-23, which must be specially fitted at factory.  
See page 236 for illustrations of special water heating arrangements, which can be furnished in above (see page). 57.

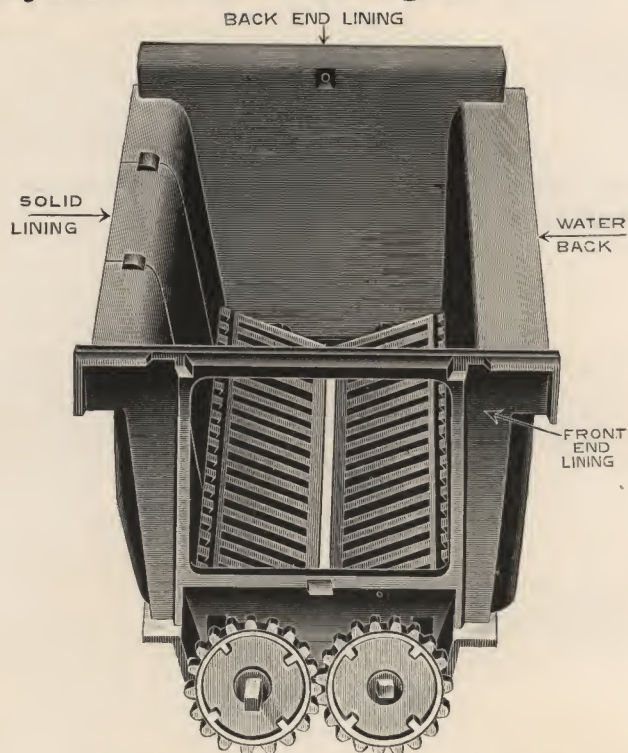


## Water Heating in Majestic Hotel Ranges



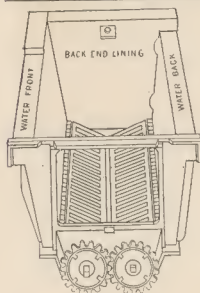
**FIRE BOX SHOWING STANDARD WATER FRONT**

For Majestic Hotel Ranges with one fire to each oven.  
Waterfront shown on left-hand side will heat 60-gallon pressure boiler or open tank.  
Also furnished when range has bar grates.  
For special fire-boxes for these ranges see below.



**FIRE BOX SHOWING STANDARD WATER BACK**

For Majestic Hotel Ranges, with one fire and two ovens.  
Water Back shown on right-hand side will heat 60-gallon pressure boiler or open tank.  
Also furnished when range has bar grates.  
For special fire boxes for these ranges see below.



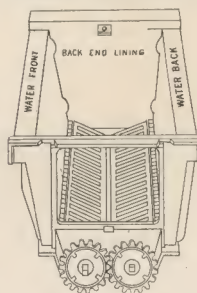
**SPECIAL FIRE BOX No. 2**

(Cannot be furnished for Nos. 1904, 71904, 1905, 71905.)

In addition to Standard water front on left-hand side, has **extra water back on right-hand side** instead of solid linings.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks. (See page 89.)

Also furnished when range has bar grates.

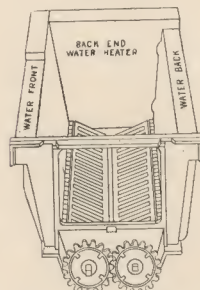


**SPECIAL FIRE BOX No. 6**

In addition to Standard water back on right-hand side, has **extra water front on left-hand side**, instead of solid linings.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks. (See page 89.)

Also furnished when range has bar grates.



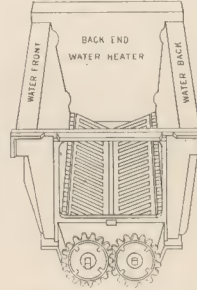
**SPECIAL FIRE BOX No. 3**

(Cannot be furnished for Nos. 1904, 71904, 1905, 71905.)

In addition to Standard water front on left-hand side, has **extra water back on right-hand side**, instead of solid linings, and also **back end water heater** for heating small Steam Table.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks (see page 89), and in addition small Steam Table. (See pages 91 and 171.)

Also furnished when range has bar grates.



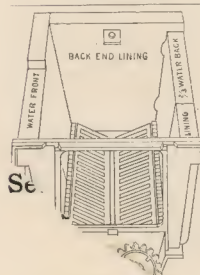
**SPECIAL FIRE BOX No. 7**

(Cannot be furnished for Nos. 557, 579.)

In addition to Standard water back on right-hand side, has **extra water front on left-hand side** instead of solid linings, and also **back end water heater** for heating small Steam Tables.

Fitted this way will heat two 60 or one 120-gallon pressure boilers or open tanks (see page 89), and in addition small Steam Table. (See pages 91 and 171.)

Also furnished when range has bar grates.

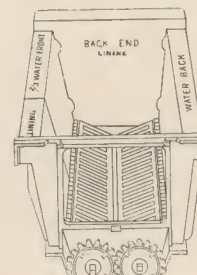


**SPECIAL FIRE BOX No. 4**

In addition to Standard water front on left-hand side, has **extra two-thirds water back**, instead of two rear sections of solid linings on right-hand side.

Fitted this way will heat one 60-gallon pressure boiler or open tank and in addition a large Steam Table. (See page 171.)

Also furnished when range has bar grates.



**SPECIAL FIRE BOX No. 8**

In addition to Standard water back on right-hand side, has **extra two-thirds water front on left-hand side**, instead of two rear sections of solid lining. Takes place of one section on 557 and 579.

Fitted this way will heat one 60-gallon pressure boiler or open tank, and in addition a large Steam Table. (See page 171.)

Also furnished when range has bar grates.



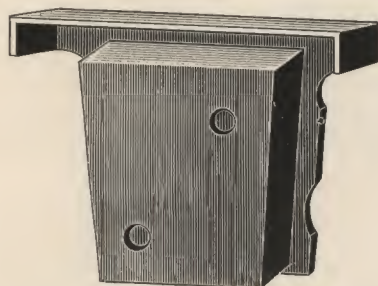
## Water Fronts and Water Backs

Heaters For Steam and Carving Tables

For Pressure Boilers or Open Tanks

**NOTICE**—We understand a Water Back to be on the **Right Hand Side** of Fire Box, as you stand in front of and facing the range. A Water Front to be on the **Left Hand Side** of Fire Box, as you stand in front of and facing the range.

Orders calling for parts under above names will be filled according to this understanding.



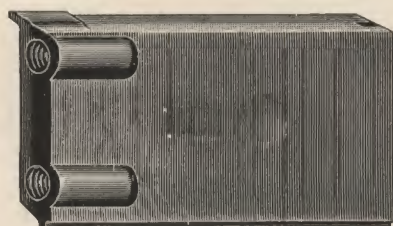
Back End Water Heaters for small Steam Tables. (See Special Fire Boxes No. 3 and No. 7, on opposite page.)

**No. 55-90.** For Nos. 55, 055, 155, 78055, 78155, 855, 7855, 110, 8110, 78110, 165, 78165.

**No. 56-90.** For Nos. 56, 056, 156, 78056, 78156, 856, 7856, 112, 8112, 78112, 168, 78168.

**No. 58-90.** For Nos. 58, 858, 7858, B58, 59, 859, 7859, 60, 7860 and B60.

**No. 61-90.** For Nos. 61 and 761.



Two-Thirds and Half Water Backs and Water Fronts for heating large Steam Tables. (See Special Fire Boxes 4 and 8, on opposite page).

**No. 14½-23R.** Two Thirds Water Back (right hand), for heating Steam Table in Ranges Nos. 55, 855, 7855, 055, 155, 78055, 78155, 56, 056, 156, 856, 7856, 78056, 78156, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168, 78168. (See Special Fire Box No. 4, on opposite page). Takes place of two sections of lining No. 12-20.

**No. 14½-23R.** Can also be used on right hand for heating Steam Table in Ranges Nos. 58, 858, 7858, B58, 59, 859, 7859, 60, 7860, B60, 61, 761—where no other water heating is required. Takes place of Standard Water Back and requires one section of lining No. 13-20 to fill space.

**No. 14½-23L.** Two Thirds Water Front (left hand), for heating Steam Table in Ranges Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, 760, B60, 61 and 761. (See Special Fire Box No. 7, on opposite page). Takes place of two sections of lining No. 13-20.

**No. 23½-04.** Two Thirds Water Back (right hand), for heating Steam Table in Ranges Nos. 1904, 1905, 71904 and 71905. Takes place of two sections lining No. 20-04.

**No. J14½-23R.** Half Water Back (right hand), for heating Steam Table in Ranges Nos. 557 and 579, where no other water heating is required. Takes place of Standard Water Back and requires one section No. J20 to fill space.

**No. J14½-23L.** Half Water Front (left hand), for heating Steam Table in Ranges Nos. 557 and 579. (See Special Fire Box No. 8, on opposite page). Takes place of one section lining No. J44½.



Standard Water Fronts (left hand), for Ranges having one oven to each fire.

**No. 12-23.** Water Front (left hand), for Nos. 55, 855, 7855, 56, 856, 7856, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168, 78168 and No. 11 Laundry. Also for 1904, 71904, 1905 and 71905, but for these requires extension No. 86-04 to fill space.

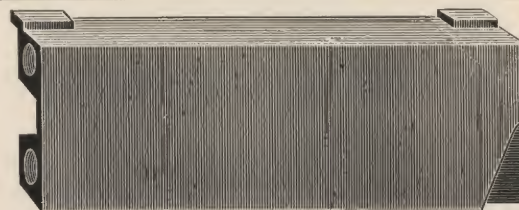
**No. 96-23.** Water Front (left hand), for Grand Camper Ranges Nos. 92 and 96. Made of gray iron and intended only for heating open tanks. Should not be used for pressure boilers.



Standard Water Backs (right hand), and extra Water Fronts (left hand), for ranges having two ovens to each fire. Except Nos. 57, 557 and 579. Also extra Water Backs (right hand), for ranges having one oven to each fire. Except Nos. 1904, 71904, 1905 and 71905.

**No. 14-23R.** Standard Water Back (right hand), for Ranges Nos. 58, 858, 7858, B58, 59, 859, 7859, 60, 7860, B60, 61, 761. Grand Camper No. 98. Also used as extra Water Back (right hand), in Ranges Nos. 55, 055, 78055, 155, 78155, 855, 7855, 56, 056, 78056, 156, 78156, 856, 7856, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168, 78168 (as in Special Fire Box No. 2, on opposite page).

**No. 14-23L.** Extra Water Front (left hand), for Ranges Nos. 58, 858, 7858, B58, 59, 859, 7859, 60, 7860, 61, 761 (as in Special Fire Box No. 6, on opposite page).



Water Backs and Water Fronts for Nos. 557, 579 and 57. **No. 57-23R.** Standard Water Back (right hand), for Nos. 557 and 579.

**No. 57-23L.** Extra Water Front (left hand), for Nos. 557 and 579 (as in Special Fire Box No. 6, on opposite page).

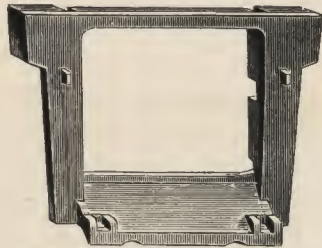
**No. J23.** Old Style U Shaped Water Back for No. 57.



## Linings for Front End of Fire Boxes

(As You Stand in Front of and Facing the Range)

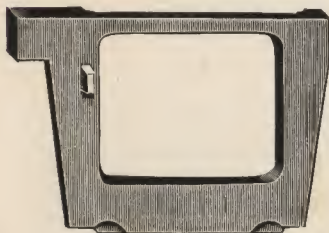
In ordering, always give the NUMBER OF THE RANGE, and state whether grates are Duplex or Bar, and whether with or without Fire Door; if number has been lost, give dimensions of oven



Open Front End Linings for Ranges with Duplex Grates

- No. 55-22. For Nos. 55, 055, 155, 110 and 165. 13 pounds.  
 No. 12-22. For Nos. 56, 056, 156, 112 and 168. 13 pounds.  
 No. 14-22. For Nos. 58, B58, 59, 60 and B60. 12 pounds.  
 (See front end coal lining No. 12-22½R, for use with above when required.)  
 No. 22R. For No. 557 and old No. 57. 4 pounds.  
 No. 57-22-9. For No. 579. 11 pounds.

Open Front End Linings used only for Ranges with Bar Grates and Fire Doors



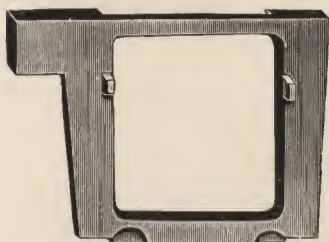
No. 12-22-55. For ranges Nos. 55, 055, 155, 110 and 165. 14 pounds.

No. 12-22-56. For ranges Nos. 56, 056, 156, 112 and 168. 15 pounds.



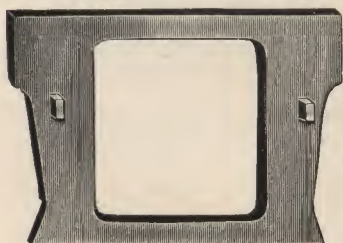
No. 59-22. For ranges Nos. 58, B58, 59, 60 and B60. 15 pounds.

No. 61-22. For range No. 61. 28 pounds.

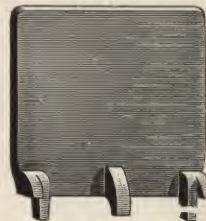


No. 92-22. For Grand Camper No. 92. 12 pounds.

No. 22-96. For Grand Camper No. 96. 13 pounds.



No. G. C. 22. For Grand Camper No. 98. 9 pounds.

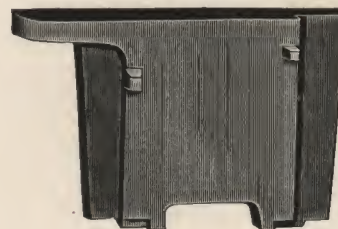


No. 12-22½. 10½ pounds. Front end coal lining for all Hotel Ranges except Nos. 557, 61, 579 and old No. 57.

No. 22½R. For Nos. 557 and 57. 4 pounds.

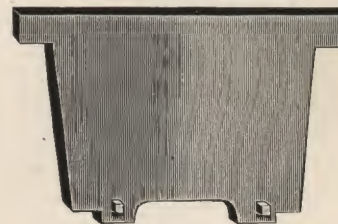
No. 22½-5. For No. 579. 8 pounds.

Solid Front End Linings for Ranges with Bar Grates and without Fire Doors



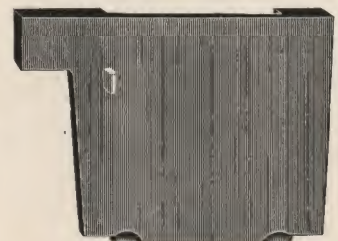
No. 22-55F. For ranges Nos. 55, 055, 155, 855, 7855, 78055, 78155, 110, 8110, 78110, 165 and 78165. 39 pounds.

No. F56-22S. For ranges Nos. 56, 056, 156, 856, 7856, 78056, 78156, 112, 8112, 78112, 168 and 78168. 36 pounds.



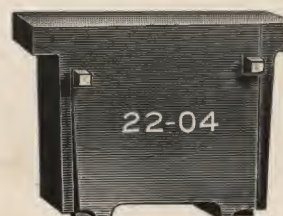
No. 59-22-Solid. For ranges Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, B60 and 7860. 31 pounds.

No. 761-22. For ranges Nos. 61 and 761. 45 pounds.



No. 92-22½. For Grand Camper No. 92. 26 pounds.

No. 96-22½. For Grand Camper No. 96. 27 pounds.



No. 22-04. For ranges Nos. 1904, 71904, 1905 and 71905. 46 pounds.

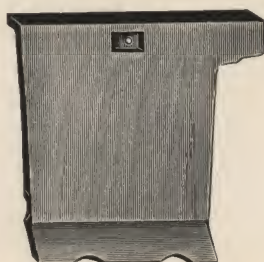


## Linings for Back End of Fire Boxes

(As You Stand in Front of and Facing the Range)

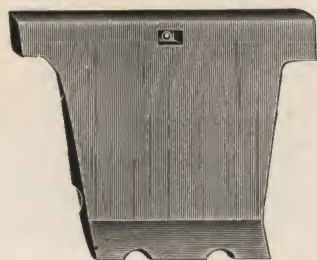
In ordering, always give the NUMBER OF THE RANGE, and state whether grates are Duplex or Bar; if number has been lost, give dimensions of oven

Back End Linings for Hotel Ranges  
with Duplex Grates

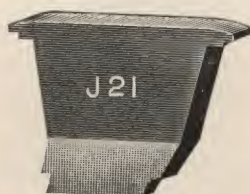


No. 55-21. For Nos. 55, 055, 155, 110, 165 with Duplex Grates. 23 pounds.

No. 12-21. For Nos. 56, 056, 156, 112 and 168, with Duplex Grates. 25 pounds.

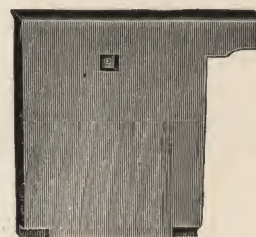


No. 14-21. For Nos. 58, B58, 59, 60 and B60, with Duplex Grates. (When range has extra water front on left-hand side of fire box back end lining must be ground to fit. Specify this in ordering.) 25 pounds.



No. J21. For Nos. 57, 557 and 579. 24½ pounds.

Back End Linings for Hotel Ranges  
with Bar Grates



No. 21-55B. For ranges with Bar Grates Nos. 55, 055, 155, 855, 7855, 78055, 78155, 110, 8110, 78110, 165 and 78165; also Grand Camper No. 92. 24 pounds.

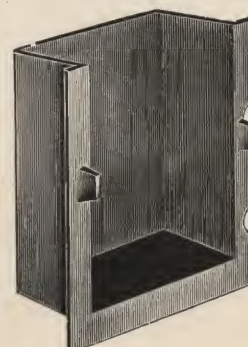
No. B56-21S. For ranges with Bar Grates Nos. 56, 056, 156, 856, 7856, 78056, 78156, 112, 8112, 78112, 168 and 78168; also Grand Camper No. 96. 31 pounds.

No. 58-59-60-21. For ranges with Bar Grates Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, B60 and 7860. 26 pounds.

No. 61-21. For Nos. 61 and 761. 63 pounds.



No. 21-04. For ranges Nos. 1904, 71904, 1905 and 71905. 40 pounds. (Requires lug 04 to hold this in place.)



No. G. C. 7. For Grand Camper No. 98. This also forms extension to fire box. 29 pounds.



## Grates and Grate Rests For Hotel Ranges

In ordering, always give the NUMBER OF THE RANGE and be sure to state whether grates are Duplex or Bar; if number has been lost, give dimensions of oven



Bar Grate Rests

No. 55-56-24. Rest for Bar Grates. 16 pounds. For Nos. 55, 855, 7855, 56, 856, 7856, 58, B58, 858, 7858, 59, 859, 7859, 60, B60, 7860, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168 and 78168. Also Grand Camper Nos. 92 and 96. Used in Nos. 055, 155, 78055, 78155, 056, 156, 78056, 78156, but for these ranges with reservoir must be ordered "Ground to fit".

No. 24-04. Rest for Bar Grates. 27½ pounds. For ranges Nos. 1904, 71904, 1905 and 71905.

No. 24-04T. Rest for Bar Grates. 38 pounds. For range No. 1907.

No. 61-24. Rest for Bar Grates. 17 pounds. For ranges Nos. 61 and 761. Also Grand Camper No. 98.

No. S24. Rest for Bar Grates. 9 pounds. For Bake Ovens Nos. 34, 35, 134 and 135.

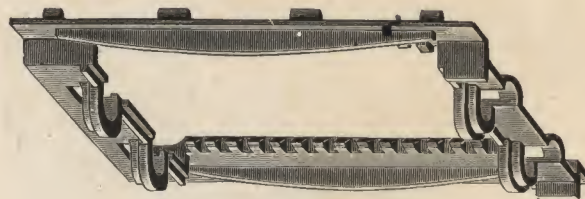


Grate Bars

No. 61-25. Grate Bars. 5½ pounds each. For ranges Nos. 55, 055, 155, 855, 7855, 78055, 78155, 56, 056, 156, 856, 7856, 78056, 78156, 58, B58, 858, 7858, 59, 859, 7859, 60, B60, 7860, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168 and 78168; Grand Campers 92 and 96; each of above taking six bars. Also for Nos. 61 and 761, taking eight bars each.

No. 25-04. Grate Bars. 6 pounds. For ranges Nos. 1904, 71904, 1905 and 71905; each of above taking six bars and range No. 1907 taking seven bars.

No. G. C. 25. Grate Bars. 7 pounds. Cast in sections of two bars each. For Bake Ovens Nos. 34, 35, 134 and 135; taking three sections each. For Grand Camper 98; taking five sections.



Duplex Grate Rests

No. 12-24. Rest for Duplex Grates. 14 pounds. For Nos. 55, 055, 155, 56, 156, 056, 58, B58, 59, B60, 60, 110, 112, 165 and 168.

No. 37-24. For Nos. 557 and 57. 10 pounds.

No. 49-24. For No. 579. 11 pounds.



No. 12-25. 11½ pounds. Right Section of Duplex Grate for Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, 58, B58, 59, 60 and B60.

No. 25. 6¼ pounds. Right Section for Nos. 557 and 57.

No. 8-25. 7 pounds. Right Section for No. 579.



No. 12-25½. 11½ pounds. Left Section of Duplex Grate for Nos. 55, 055, 155, 110, 165, 56, 156, 056, 112, 168, 58, B58, 59, 60 and B60.

No. 25½. 6¼ pounds. Left Section for Nos. 557 and 57.

No. 8-25½. 7 pounds. Left Section for No. 579.



Cog Wheels

No. 12-26. 1½ pounds. For all Hotel Ranges, except No. 579 and 557.

No. 26. For Nos. 57, 557 and 579.



## Linings, Right Hand and Left Hand

**NOTE**—Right-Hand Lining means on the right-hand side of fire box as you stand in front of and facing range.  
Left-Hand Lining means on the left-hand side of fire box as you stand in front of and facing range.

**In ordering, always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven**

### Linings Used on Either Right or Left



**No. 13-20.** Section of lining for either right or left-hand side in Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, B60, 7860, 61, 761. Takes three sections for each side of fire box. 27 pounds.



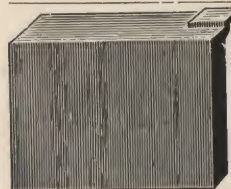
**No. GC20.** Section of lining for either right or left-hand of Grand Camper No. 98. 13 pounds.

### Linings Used on Right Hand Only



**No. 12-20R.** Section of right-hand linings for ranges Nos. 55, 055, 155, 855, 7855, 78055, 78155, 56, 056, 156, 856, 7856, 78056, 78156, 110, 8110, 78110, 112, 8112, 78112, 165, 78165, 168, 78168, 55-6, 220, 224. Also in Grand Campers Nos. 92 and 96. Takes three sections to each fire box. 26 pounds.

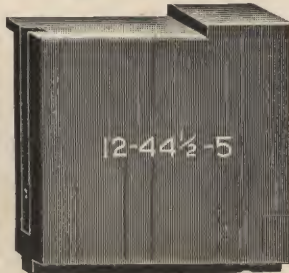
**No. 20-04.** Section of right-hand lining for ranges Nos. 1904, 71904, 1905, 71905. Takes three sections to each fire box. 29 pounds.



**No. J20.** First section of right-hand lining next to feed door, for Nos. 57, 557 and 579. 20 pounds.

**No. J44.** Second section of right-hand lining for Nos. 57, 557 and 579. 22 pounds.

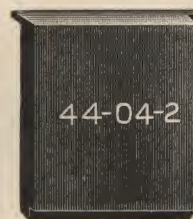
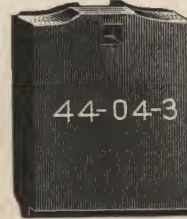
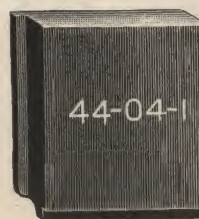
## Linings Used on Left Hand Only



**No. 12-44-5 and 12-44 1/2-5.** Total weight, 60 pounds. Solid left-hand linings to take place of water front in Nos. 55, 855, 7855, 56, 856, 7856, 110, 8110, 78110, 165, 78165, 168, 78168, 55-6, 220 and 224. Also in Grand Campers Nos. 92 and 96. Takes two sections as follows:

**No. 12-44 -5.** Section next to fire door. 30 pounds.

**No. 12-44 1/2-5.** Section next to back end. 30 pounds.



**No. 44-04-1, 44-04-03, 44-04-02.** Total weight, 86 pounds. Requires a lug or button No. 04, to hold lining in place. Standard left-hand lining for Nos. 1904, 71904, 1905, 71905. Takes three sections as follows:

**No. 44-04-1.** First section next to front end lining. 28 pounds.

**No. 44-04-3.** Center section. 30 pounds.

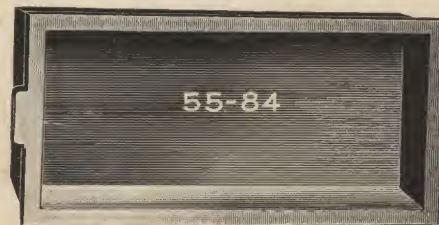
**No. 44-04-2.** Rear section, next to back end lining. 28 pounds.



**No. 55-44.** Section of left-hand lining (inside frame) for Nos. 055, 78055, 78155 or 155, with reservoir. 31 pounds.

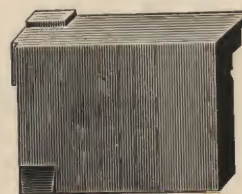
**No. 44-56.** Section of left-hand lining (inside frame) for Nos. 056, 78056, 78156 or 156, with reservoir. 31 pounds.

See pocket section of lining opposite.



**No. 55-84.** Section of left-hand lining (outside pocket) for Nos. 055, 78055, 78155 or 155, with reservoir. 41 pounds.

**No. 84-56.** Section of left-hand lining (outside pocket) for Nos. 056, 78056, 78156 or 156, with reservoir. 50 pounds.



Left-hand linings for Nos. 557 and 579 also old No. 57. Two sections to each range.

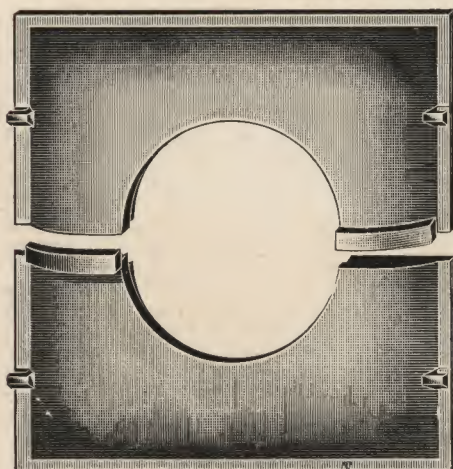
**No. J20 1/2.** First section of left-hand lining next to feed door for Nos. 557, 579 and old No. 57. 22 pounds.

**No. J44 1/2.** Second section of left-hand lining for Nos. 557, 579 and old No. 57. 23 1/2 pounds.



## Anchor Plates, Etc.

In ordering, always give the NUMBER OF THE RANGE;  
if number has been lost, give dimensions of oven



One Hole Anchor Plates. (Bottom View)

In two sections. With 12-inch hole. Use 12-19½ Reducing Ring and 12-19 R. H. lid. Takes two sections to each fire box. Weights and measurements given are for two sections.

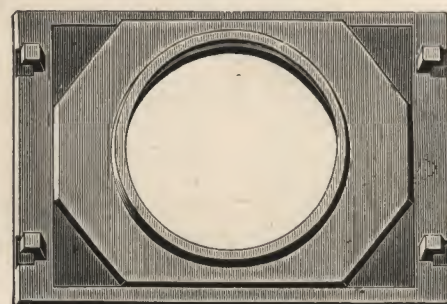
No. B60-15½-5. For No. B60, 22½x22½ inches. 93 pounds.

No. 61-15½-5. For No. 61, 18½x22½ inches. 80 pounds.

No. 15½-04. For Nos. 1904, 1905 and 1907. 18½x23¼ inches. 88 pounds.

No. 15½-04-7. Special plate for Nos. 1904, 1905, 1907. Takes 9-inch lid only. 18½x23¼ inches. 99 pounds.

When ordering Anchor Plates, give dimensions of space to be filled.



One Hole Anchor Plates. (Bottom View)

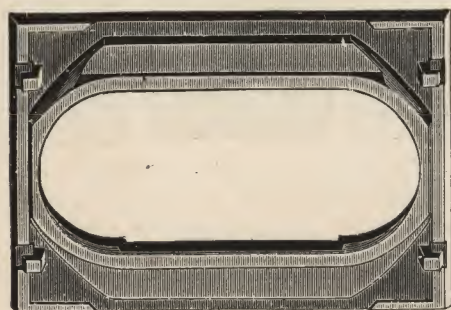
Use 12-19½ Reducing Ring and 12-19 R. H. lid. (Except No. 57-16½ below.)

No. 12-15½. For Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, also for Grand Campers Nos. 92 and 96 with one hole and balance solid. 14½x22¼ inches. 49 pounds.

No. 58-15½. For No. 58. 14½x22¼ inches. 31 pounds.

No. 59-15½. For Nos. B58, 59 and 579. 15½x22¼ inches. 32 pounds.

No. 57-16½. For Nos. 57 and 557. 11½x20½ inches. Uses 9 to 8-inch Reducing Ring and 8-inch lid. 26 pounds.



Open Anchor Plates. (Bottom View)

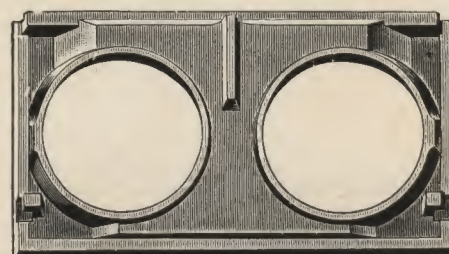
Use short center and two lids.

No. 12-15. For Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168. Also Grand Campers Nos. 92, 96. For Grand Camper No. 98, but only when with two holes over fire and balance solid. 14½x22¼ inches. 28 pounds.

No. 14-15. For No. 58. 11½x22¼ inches. 13 pounds.

No. 59-15. For Nos. B58, 59, 579. Also for Grand Camper No. 98, but only when with ten holes. 15½x22¼ inches. 30 pounds.

No. 57-15. For Nos. 57 and 557. 11½x20½ inches. Uses short center and two 8-inch lids. 16 pounds.



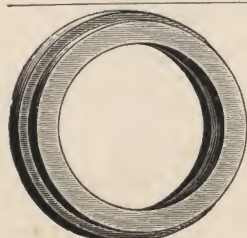
Closed Anchor Plates. (Bottom View)

No. 12-16. For Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, 58. (Fits No. 58 in connection with 14-15. Will not fit No. 58 with 58-15½), B58, 59, 579, also for Grand Campers 92, 96 and 98. 11½x22¼ inches. (Is interchangeable with solid anchor plate 12-71.) 21 pounds.

No. 57-16. For Nos. 57 and 557. 10½x20½ inches. (For 8-inch lids.) 16 pounds.

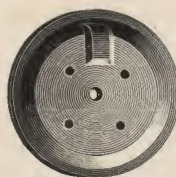
No. 59-16R. Right hand. For ranges with sliding plate. (Has special slotted flange for sliding plate.) 13½x22¼ inches. 33 pounds.

No. 59-16L. Left hand. For ranges with sliding plate. (Has special slotted flange for sliding plate.) 13½x22¼ inches. 33 pounds.



No. 12-19½. Bottom View of Reducing Ring. 12 to 9 inches. 12 pounds.

No. 8-19½. Reducing Ring 9 to 8 in. for Nos. 57, 557. 2½ pounds.



No. 12-19RH. Bottom View, Lid for Reducing Ring. 13 pounds.



No. 8-18RH. Short Center for all Hotel Ranges (except Nos. 557 and 57.) 6½ pounds.

No. 57-18. For No. 557; also old No. 57. 5½ pounds.



No. 8-19RH. Regular Lid for Hotel Ranges. 8 pounds. (Will also fit No. 12-19½.)

No. 57-19. Lid for No. 557; also old No. 57. 6 pounds.



## Anchor and Key Plates

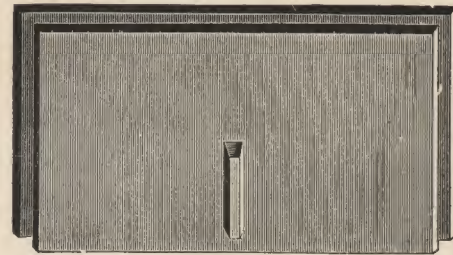
(For Tops for Sliding Top, Down Draft Ranges, See Next Page)

In ordering, always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven



Solid Anchor Plates (Bottom View)

When ordering anchor plates, give dimensions of space to be filled.



Solid Anchor Plates (Bottom View)

For ranges with one or two holes over fire. Will not fit ranges with sliding (draw-out) plates over fire.

No. 12-72. For Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, 58, B58 and 59.  $23\frac{1}{2} \times 22\frac{1}{4}$  inches. 103 pounds. (Will take the place of two No. 12-71 or two No. 12-16.)

(Will fit range No. 58 in connection with No. 14-15.)

(Will not fit in connection with No. 58-15 $\frac{1}{2}$  on range No. 58.)

No. 58-72. For No. 58 in connection with 58-15 $\frac{1}{2}$ .  $22\frac{1}{4} \times 22\frac{1}{4}$  inches. 81 pounds.

No. B60-72. For No. B60.  $22\frac{3}{4} \times 22\frac{1}{4}$  inches. 100 pounds. (For old No. 60 must give size of plate wanted.)

No. D61-72. For No. 61.  $34\frac{3}{8} \times 22\frac{1}{4}$  inches. Takes place of two 61-72. 216 pounds.

No. 72-04. For Nos. 1904, 1905 and 1907.  $18\frac{1}{2} \times 23\frac{3}{4}$  inches. 94 pounds.

No. J71. For Nos. 57 and 557.  $18\frac{3}{8} \times 20\frac{3}{8}$  inches. 53 pounds.

No. 10-71. For Nos. 955, 956 and 957, when with two holes over fire and balance solid.  $22\frac{7}{8} \times 16 \times 22\frac{1}{4}$  inches. 62 pounds.

No. 61-72. For No. 61.  $17\frac{1}{2} \times 22\frac{1}{4}$  inches. 116 pounds.

No. 579-72. For No. 579.  $16\frac{1}{2} \times 22\frac{1}{4}$  inches. 47 pounds.

For ranges with one or two holes over fire. Will not fit ranges with sliding (draw-out) plates over fire.

No. 12-71. For Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, 58, B58, 59 and 579.  $11\frac{3}{4} \times 22\frac{1}{4}$  inches. (Interchangeable with No. 12-16. Will not fit with No. 58-15 $\frac{1}{2}$  on No. 58.) 42 pounds.

No. 58-71. For No. 58, in connection with No. 58-15 $\frac{1}{2}$ . Requires four to complete top.  $11\frac{1}{2} \times 16 \times 22\frac{1}{4}$  inches. 40 pounds.

No. 92-96-71. Special Plate for Grand Campers Nos. 92 (requiring one plate) and 96 (requiring two plates), when with one hole over fire and balance solid. (Used in connection with 12-15 $\frac{1}{2}$  and 12-71.)  $11\frac{3}{4} \times 22\frac{1}{4}$  inches. 27 pounds.

## Key Plates



Key Plate (Bottom View)

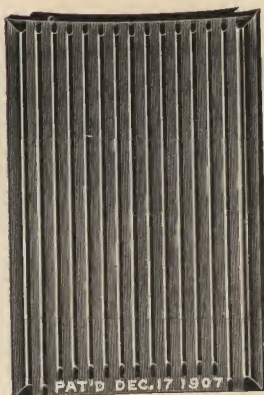
No. 17-04.	For No. 1904. $7 \times 23\frac{3}{4}$ inches.....	30 pounds.
No. 17-2-04.	For Nos. 1905 and 1907. $11\frac{1}{2} \times 23\frac{3}{4}$ inches.....	49 pounds.
No. 17 R.W.	For Nos. 57 and 557. $7\frac{1}{4} \times 20\frac{3}{8}$ inches (malleable).....	8 pounds.
No. 57-17-9.	For No. 579. $4\frac{1}{2} \times 22\frac{1}{4}$ inches.....	8 pounds.
No. C-17-1.	For No. 220 Center Range. $5\frac{3}{4} \times 22\frac{1}{4}$ inches.....	25 pounds.
No. C-17-2.	For No. 224 Center Range. $13\frac{3}{4} \times 22\frac{1}{4}$ inches.....	55 pounds.
No. 55-17.	For Nos. 55, 055, 155, 110 and 165. $3\frac{1}{2} \times 22\frac{1}{4}$ inches.....	7 pounds.
No. 59-17-5.	For No. 60 with ten holes and for Grand Camper No. 98. $2\frac{3}{4} \times 22\frac{1}{4}$ inches.....	5 pounds.



## Anchor and Key Plates For Ranges With Down Draft Sliding Plate

(Do not order any repairs on this page unless needed for above Ranges)

In ordering, always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven



When ordering anchor plates, give dimensions of space to be filled



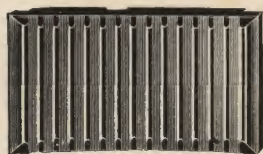
Sliding (Draw-Out) Anchor Plate  
Top View, Front Section

These plates are sent with holes drilled for handles. Handles are not included, unless specially ordered.

- No. 756-15½-1. For Nos. 7855, 78055, 78155, 7856, 78056, 78156, 78110, 78112, 78165 and 78168. 12½x18 inches. 47 pounds.
- No. 759-15½-1. For Nos. 7858, 7859, 7860 and 761. 12x18½ inches. 44 pounds.
- No. 715½-04-1. For Nos. 71904 and 71905. 12x19½ inches. 44 pounds.
- No. 56-15½-1. For Nos. 855, 856, 8110 and 8112. 14x18 inches. 55 pounds.
- No. 59-15½-1. For Nos. 858, 859 and 860. 15½x18 inches. 57 pounds.



Handle for Sliding (Draw-Out) Plates Above  
No. 8-50. Malleable iron, nickel-plated.



Rear (Stationary) Section of Down Draft Plate

- No. 756-15½-2. For Nos. 7855, 78055, 78155, 7856, 78056, 78156, 78110, 78112, 78165 and 78168. 6¾x12¾ inches. 15 pounds.
- No. 759-15½-2. For Nos. 7858, 7859, 7860 and 761. 6¾x12 inches. 14 pounds.
- No. 715½-04-2. For Nos. 71904 and 71905. 8¾x12 inches. 18 pounds.
- No. 56-15½-2. For Nos. 855, 856, 8110 and 8112. 6¾x14 inches. 18 pounds.
- No. 59-15½-2. For Nos. 858, 859 and 860. 6¾x15½ inches. 19 pounds.

Solid Anchor Plates (Top View)

For ranges with sliding (draw-out) plates over fire.

These plates are rights and lefts, as you stand in front of and facing range, and will not fit any other ranges than those specified below. Be careful in ordering.

- No. 712-72R. Right hand. For Nos. 7855, 78055, 78155, 7856, 78056, 78156, 78110, 78112, 78165, 78168, 7858, 7859 and 7860. 25½x22¼ inches. 104 pounds.
- No. 712-72L. Left hand. For Nos. 7858, 7859 and 7860. 25½x22¼ inches. 104 pounds.
- No. 772-04. Fits next to sliding plate on Nos. 71904 and 71905. 16x23¾ inches. 83 pounds.
- No. 772-04-5. Second from sliding plate on Nos. 71904 and 71905. (Has no notch.) 16x23¾ inches. 86 pounds.
- No. 12-72R-5. Right hand. For Nos. 855, 856, 8110, 8112, 858 and 859. 23½x22¼ inches. 97 pounds.
- No. 12-72L-5. Left hand. For Nos. 858 and 859. 23½x22¼ inches. 97 pounds.



Key Plate (Bottom View)

For ranges with down-draft sliding top only.

- No. 717-04. For No. 71905. 4½x23¾ inches. 22 pounds.
- No. 761-17. For No. 761. 3½x22¼ inches. 13 pounds.
- No. 59-17. For No. 7860. 2¾x22¼ inches. 5 pounds.



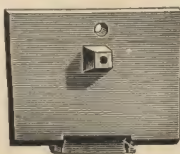
## Fire Doors, Etc.

In ordering, always give the NUMBER OF THE RANGE and state whether grates are Duplex or Bar, and whether with or without Fire Door; if number has been lost, give dimensions of oven



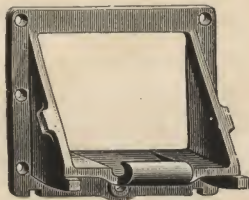
No. 12-28. Complete. Fire door for all Hotel Ranges except Nos. 579, 557 and 57. Always sent complete with lining and handle, unless otherwise ordered.

No. 28-8. Complete. Fire door (malleable) for Nos. 579, 557 and 57.



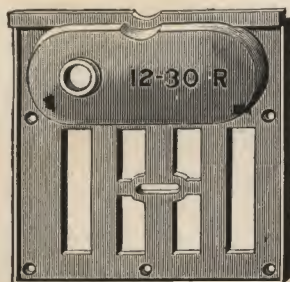
No. 12-29R. Lining only for 12-28 Fire Door above. 4 pounds.

No. 29R. Lining only for 28-8 Fire Door above. 1½ pounds.



No. 12-27. Fire Door Frame for all Hotel Ranges except Nos. 579, 557 and 57. Fits Fire Door No. 12-28R. 10 pounds.

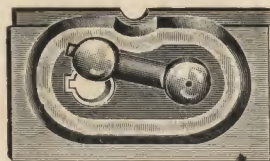
No. 27-5. Fire Door Frame (malleable) for Nos. 579, 557 and 57. 4 pounds.



No. 12-30. Housing for Duplex Grates for Nos. 55, 055, 155, 110, 165, 56, 056, 156, 112, 168, 58, B58, 59, 60 and B60. 7 pounds.



No. 12-34. Draft Slide used with No. 12-30R and 61-33. 2 pounds.



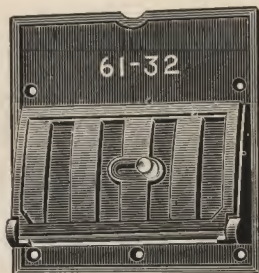
No. 30. Complete Housing and Grate Lock for Nos. 57, 557 and 579.



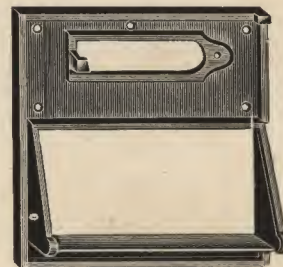
No. 27-92-96. Fire Door Frame for Grand Campers Nos. 92, 96 and 98. Used also as Ash Door Frame on Nos. 92, 96.



No. 28-92-96. Fire Door for Grand Campers Nos. 92, 96 and 98. Used also as Ash Door on Nos. 92, 96.

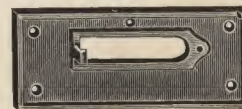


Draft Door and Frame for No. 61.  
No. 61-32. Frame. 8 pounds.  
No. 61-33. Door. 4 pounds.  
No. 12-34. Slide. 2 pounds.



No. 61-32-5. Draft Door Frame with Poker Hole for ranges with bar grates, Nos. 55, 055, 155, 56, 056, 156, 58, B58, 59, 60, B60, 110, 112, 165, 168, 1904, 1905 and 1907. 8 pounds.

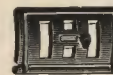
Use Draft Door 61-33 with this.  
Use Poker Door 61-33-5 with this.



No. 758-59-32. Poker Door Frame for all ranges with sliding top and down draft.



No. 61-33-5. Poker Door for all ranges with bar grates. Used on 61-32-5 and 758-59-32.



No. 33. Draft Door for Nos. 557, 579 and 57. Malleable. 1¼ pounds.

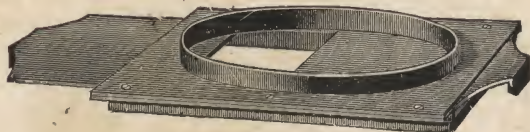


No. 34. Draft Door Slide for Nos. 557, 579 and 57. Malleable.



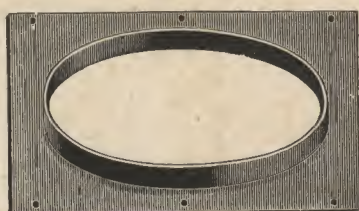
## Miscellaneous

In ordering, always give the NUMBER OF THE RANGE; if number has been lost, give dimensions of oven



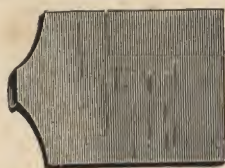
Regulating Damper

Regulating Damper for Nos. 57, 557, 579, 58, B58, 858, 7858, 59, 859, 7859, 60, B60, 7860 and 761.  
In ordering, give number of range. For separate parts, see below.



Top of Regulating Damper

No. 12-61½. For Nos. 58, B58, 59, 858, 7858, 859, 7859, 7860, 60 and B60. 3½ pounds.  
No. 61-61½. For No. 61 and 761. 7 pounds.  
No. J61½. For Nos. 57, 557 and 579. 3 pounds.



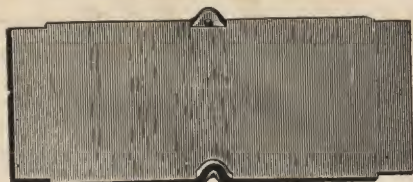
Slide for Regulating Damper

No. 12-62. For Nos. 58, B58, 858, 7858, 59, 859, 7859, 60, B60 and 7860. 3 pounds.  
No. 61-62. For No. 61 and 761. 6 pounds.  
No. J62. For Nos. 57, 557 and 579. 3 pounds.



Bottom of Regulating Damper

No. 12-63. For Nos. 58, B58, 59, 858, 7858, 859, 7859, 7860, 60 and B60. 3 pounds.  
No. 61-63. For No. 61 and 761. 7 pounds.  
No. J63. For Nos. 57, 557 and 579. 6 pounds.



Smoke Pipe Collar Plate

(For dividing smoke box in double-oven ranges.)

No. 12-61. For Nos. 58, B58, 59, 858, 7858, 859, 7859, 7860, 60 and B60. 4 pounds.  
No. J61. For Nos. 57, 557 and 579. 4 pounds.



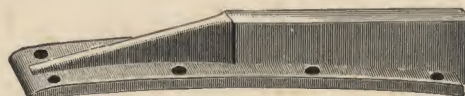
Center Flue Plate

No. 83R. For Nos. 55, 855, 7855, 155, 8110, 78110, 78055, 78155, 78056, 78156, 78165, 055, 110, 165, 56, 056, 156, 856, 7856, 8112, 78112, 761, 112, 168 and 61. 8 pounds.  
No. 83-04-1 (Front), 83-04-3 (Center), 83-04-2 (Rear). 3 sections to range. For Nos. 1904, 71904, 1905, 71905 and 1907. 10½ pounds.



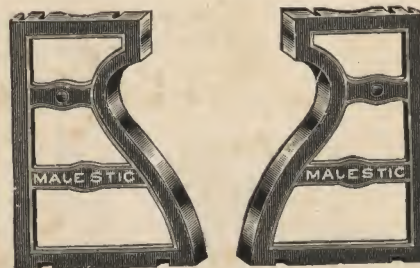
Lid

No. 83½R. For Nos. 83R and 83-04-3. 1¼ pounds.



Oven Rest

No. 55-40. For Nos. 55, 055, 155, 78055, 78155, 855, 7855, 60, B60, 7860, 110, 8110, 78110, 165, and 78165. 12¼ pounds.  
No. 12-40. For Nos. 56, 056, 78056, 78156, 156, 856, 7856, 112, 8112, 78112 and 78168. 15¼ pounds.  
No. 40-5. For Nos. 557 and 57. 5 pounds.  
No. 579-40. For No. 579. 9 pounds.  
No. 58-40. For Nos. 58, B58, 59, 858, 7858, 859 and 7859. 10 pounds.  
No. 04-40. For Nos. 61, 761, 1904, 1905, 71904, 71905 and 1907. 16 pounds.



Right and Left Shelf Bracket

(Must give height of bracket wanted.)

For all Majestic Hotel Ranges except Nos. 1904, 71904, 1905, 71905 and 61.

No. 04-45. Right or left shelf bracket (reversible) for Nos. 1904, 71904, 1905, 71905, 1907 and 61.

No. 04-45½. Center bracket for Nos. 1904, 71904, 1905, 71905 and 1907, when with two or more ovens.





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